



**SWIFTWATER CELLARS
GROUP DINING MENU**
For Parties of 12 to 25

SALADS

CAESAR SALAD
Hearts of Romaine, Parmesan Reggiano, Housemade
Croutons and Dressing \$7

GARDEN GREENS
Mixed Greens, Garden Vegetables with Lemon Dijon
Dressing \$6

BOSTON WEDGE
Bacon, Cherry Tomato, Cucumber, Scallion, Blue
Cheese Dressing \$9

ENTREES

1/2 COLUMBIA RIVER STEELHEAD
16oz Cedar planked Steelhead, Caramelized Brussel
Sprouts NO. 9 Chardonnay Buerre Blanc \$31

SCALLOP CAPESANTE
Seared Diver Sea Scallops, Sun Dried Tomato-Caper
Burre Blanc, Camargue Rice, Sugar Snap Peas \$38

STEAK FRITTES
Roasted Fingerling Fries, Double R Marinated Rib Eye
Cap, With A Smoked Salt Wagu Tallow \$39

LAMB RACK
White Bean Puree, Saute Kale, and A Mint Tomato
Gastrique \$45

BLISTERED ASPARAGUS RISOTTO
Parmesan Reggiano, Snap Peas \$27

DESSERT

BANANA'S FOSTER BREAD PUDDING WITH
HOUSE MADE GELATO
*allow 20 minutes for baking \$10

BARBARESCO POACHED PEAR WITH SHERBET
\$9

CHOCOLATE POT DE CRÈME WITH BAILEYS
WHIP CREAM \$10

GELATO TASTER \$7

"WINE CANTEEN"

REFILLABLE WINE CARAFE
Reduce Your Carbon Footprint While Enjoying Your
Favorite Wines \$10



All groups of 8 or more will be subject to an automatic gratuity of 20%.