



# Customized Dining Options for The Wine House 2015



## Dinner Options

*(Dinner options also available for lunch, or a prix fixe lunch menu is also available during the day)*

### Option 1

Up to 20 people

\$39 per person, plus sales tax and gratuity.

A three course hand crafted menu for \$39 per person. Wines, beers and other beverages are charged on a consumption basis with an option to preselect wines from our shelves.

### **Menu**

Asparagus Soup

*Basil Virgin Olive Oil, Parmesan Crouton*

The Wine House Mixed Green Salad

*Pickled Cantaloupe, Cucumber, Carrots, Tomatoes, Balsamic Vinaigrette*

Wine House Country Pâté

*Pickled Onions, Piccalilli, Toasted Baguette*

Wild Boar Sausage

*Roasted Celery Root, Onions, Golden Raisin Solera Sauce*

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Caramelized Salmon Fillet

*Balsamic Glaze, Sautéed Spinach, Saffron Risotto Cake, Carrot Hay*

Euro Cut Chicken Breast

*Honey Glaze au jus, Sautéed Potatoes, Haricot Vert*

Braised Boneless Short Ribs

*Chipotle Demi Glace, Mashed Potatoes, Haricot Vert*

Saffron Risotto

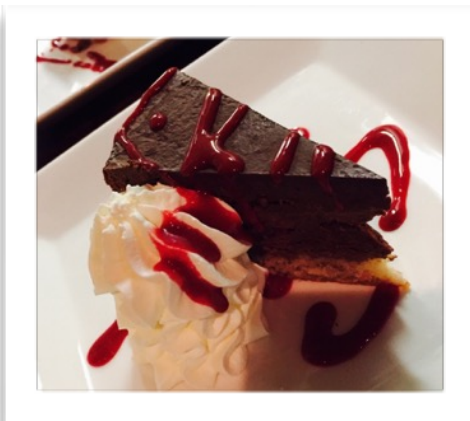
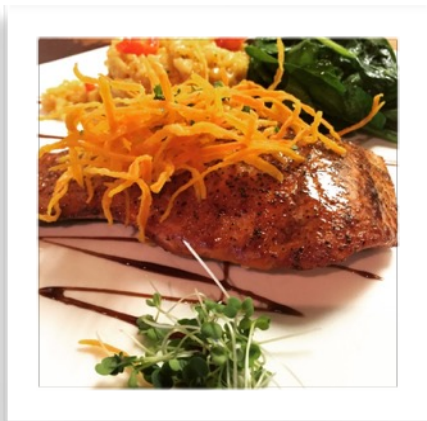
*Over Grilled Portobello, Tomato, Orange & Ginger Sauce, Parmesan Crisp*

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Wine House Tiramisu

Chocolate Cardinal Mousse with Raspberries and Hazelnut Crème Anglaise

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## **Option 2**

Up to 20 people

\$49 per person, plus sales tax and gratuity.

A three course hand crafted menu for \$49 per person. Wines, beers and other beverages are charged on a consumption basis with an option to preselect wines from our shelves.

### ***Menu***

Chipotle Rubbed Ahi Tuna

*Mango Corn Salsa, Harissa Oil*

Saffron Marinated Shrimp

*Red Pepper Coulis, Pearl Couscous*

Smoked Salmon

*In house Smoked Salmon with a Zucchini Coulis*

Wine House Country Pâté

*Pickled Onions, Piccalilli, Toasted Baguette*

Wild Boar Sausage

*Roasted Celery Root, Onions, Golden Raisin Solera Sauce*

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Caramelized Salmon Fillet

*Balsamic Glaze, Sautéed Spinach, Saffron Risotto Cake, Carrot Hay*

Euro Cut Chicken Breast

*Honey Glaze au jus, Sautéed Potatoes, Haricot Vert*

New Zealand Rack of Lamb

*Herb Crusted with Dijon Mustard, Rosemary Jus, Roasted Potatoes, Haricot Vert*

Saffron Risotto

*Over Grilled Portobello, Tomato, Orange & Ginger Sauce, Parmesan Crisp*

Filet Mignon

*Cooked to order, with Gratin Potato, Asparagus and a Truffle Demi*

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Wine House Tiramisu

Chocolate Cardinal Mousse with Raspberries and Hazelnut Crème Anglaise

Warm Bread Pudding with White Chocolate and Sundried Cherries

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### Option 3

#### **BOOK OUT**

Monday, Tuesday, Thursday and Sunday nights

The Wine house requires a \$3,500 event to close doors to regular trade creating a private room , with no room charge. We can seat up to 40 people, plus a small bar. Please call in store for menu and wine options for your private customized experience.

### Option 4

#### **Pairing menu**

A four course menu

\$79 per person plus sales tax and gratuity or

\$99 per person including a premium wine selection

Hand crafted menu paired with wines to compliment and introduced by The Wine House team.

Menu and wines to follow



### **Option 5**

#### ***The Wine House private afternoon event.***

3-5:30pm. No room charge. Sales tax and gratuity not included.

Wines, beers and other beverages are charged on a consumption basis with an option to preselect wines from our shelves.

Passed Hors d'oeuvres (Customized options available upon request)

10-50 people

#### **\$20 per person food**

- Mini Crabcakes
- Marinated Beef Skewers
- Roasted Vegetables in Phyllo Cup
- Sliced Baguette with Assorted Spreads (Olive Tapenade, Basil Butter and Romesco)
- In house Smoked Salmon with Zucchini Coulis on Crostini
- Fried Risotto Balls

#### **\$30 per person food**

- Mini Crabcakes
- Marinated Beef Skewers
- Roasted Vegetables in Phyllo Cup
- Sliced Baguette with Assorted Spreads (Olive Tapenade, Basil Butter and Romesco)
- In house Smoked Salmon with Zucchini Coulis on Crostini
- Shrimp Beignet with Basil Aioli
- Fried Risotto Balls
- Veal or Lamb Chops

*PLEASE NOTE: Menus are subject to change based on availability of ingredients.*



Please contact Dinah Herring, General Manager to  
schedule bookings

[Dinah@winehouseonline.com](mailto:Dinah@winehouseonline.com)

Or call in store at (703)352-2211

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