



# Customized Dining Options for The Wine House 2017-2018



## 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

\$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

*Butternut Squash Compote with Feta, Cucumber & Olives, Harissa Oil*

Saffron Marinated Shrimp

*Red Pepper Coulis, Pearl Couscous*

Smoked Salmon

*Zucchini Coulis, Onion & Caper, on Crostini*

Wine House Country Pâté

*Pickled Onions, Piccalilli, Toasted Baguette*

Wild Boar Sausage

*Apple Demi Glace, Butternut Squash Puree*

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Faroe Island Salmon Fillet

*Leek Beurre Blanc, Fall Vegetable Medley, Potato Gnocchi*

Pan Roasted Chicken Breast

*Red Bliss Potato, Mushroom and Pearl Onion, Haricot Vert, Demi Glace*

New Zealand Rack of Lamb

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

Seasonal Risotto

*Fall: Sauteed Wild Mushroom, Butternut Squash Cream Sauce, Truffle Oil, Parmesan*

Filet Mignon

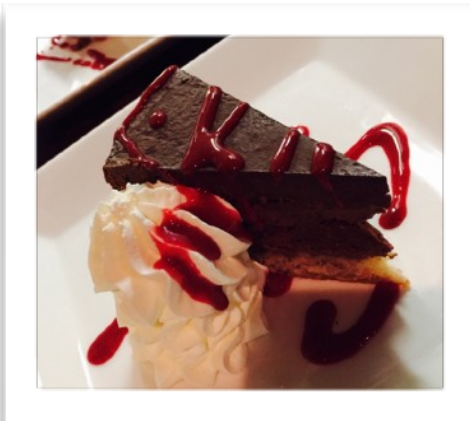
*Cooked to order, with Au Gratin Potato, Asparagus and Black Peppercorn Cream Sauce*

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Wine House Tiramisu

Chocolate Mousse, Hazelnut Crème Anglaise

Warm Bread Pudding with White Chocolate and Sundried Cherries



## **Option 2**

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

*Lettuce, Belgian Endive, Sugar Snap Peas, Cucumber, Tomatoes, Red Wine Vinaigrette*

Wine House Country Pâté

*Pickled Onions, Piccalilli, Toasted Baguette*

Wild Boar Sausage

*Apple Demi Glace, Butternut Squash Puree*

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Faroe Island Salmon Fillet

*Leek Beurre Blanc, Fall Vegetable Medley, Potato Gnocchi*

Pan Roasted Chicken Breast

*Red Bliss Potato, Mushroom and Pearl Onion, Haricot Vert, Demi Glace*

Braised Boneless Short Ribs

*Chipotle Demi Glace, Mashed Potatoes, Haricot Vert*

Seasonal Risotto

*Fall: Sautéed Wild Mushroom, Butternut Squash Cream Sauce, Truffle Oil, Parmesan*

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Wine House Tiramisu

Chocolate Mousse, Hazelnut Crème Anglaise



**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.

**Perfect for corporate holiday parties!**

**Option 4**

***Pairing menu (Perfect for a personalized experienced with a Sommelier for a party of 10 or less)***

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.



### **Option 5**

*The Wine House private afternoon event. Perfect for small parties, bridal showers, birthdays, etc.*

3pm-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, Truffle Butter and Romesco)
- In house Smoked Salmon with Zucchini Coulis, Onion & Caper, on Crostini

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

- Mini Crabcakes
- Marinated Beef Skewers
- Roasted Vegetables in Phyllo Cup
- Sliced Baguette with Assorted Spreads (Olive Tapenade, Truffle Butter and Romesco)
- In house Smoked Salmon with Zucchini Coulis, Onion & Caper, on Crostini
- Shrimp Beignet with Basil Aioli
- Seared Scallop, Mango Salsa on Crostini
- 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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