

BANQUET PLATED DINNER

SOUP OR SALAD

Roasted Tomato Bisque
Local Chevre Crostini | Basil

French Onion
Focaccia Crouton | Fontina Cheese

Chilled Melon Soup
Frosted Berries | Mint

Italian Caesar
*Romaine | La Quercia Prosciutto | Parmigiano |
Focaccia Crouton | Creamy Caesar*

Panzanella
*Olive Oil Crouton | Marinated Tomato | Bacon | Burrata |
Parmigiano | Basil | Balsamic Vinaigrette*

Pear
*Gorgonzola | Roasted Red Grape | Walnut |
Arugula | Champagne Vinaigrette*

ENTRÉES

Chicken Milanese | 32.00
*Breaded Chicken Cutlet | Arugula-Tomato Salad |
Balsamic Reduction | Potato Confit*

Broiled Salmon | 35.00
*Sockeye Salmon | Blood-Orange Hollandaise |
Mixed Grain Pilaf | Parmigiano Crusted Asparagus*

Bacon Wrapped Pork Tenderloin | 35.00
Twice Baked Fingerling Potato | Tomato Confit | Sauce Au Poivre

Steak Roulade | 39.00
*Flank Steak | Spinach | Mushroom | Local Chevre |
Sauce Bordelaise | White Truffle Whipped Potato*

DESSERT

Petite Brownie Bites
Petite Cheesecake Bites
Fresh Berries

Select up to 2 of each Soup/Salad and Entrées. Entrée price is priced per person and includes soup/salad, focaccia bread, entrée & dessert

RESERVE OUR TASTING ROOM

Reserve our tasting room for your next event today – seats up to 24 guests. Great for business meetings, birthday parties, showers, holiday events or a **private wine tasting event.**

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