

WEBSTER'S

WINE BAR & VITICULTURAL
EXPEDITION SERVICES

PRIVATE PARTY FOOD OPTIONS

Webster's offers the following "themed" food menus for private events. These menus offer "classic" combinations of appetizers, salads, and main dishes as would be typically found in the regions that inspired them. We normally will pair wines from these regions and a few others to complement the specific dishes. Please note that we do not normally intermingle or exchange items from the various themed menus, but if you have questions or special requests, please feel free to ask!

A Tapas Throw-down

A tour-de-force tasting of the classic small-plate dishes of Spain, covering the tremendous variety of tried-and-true favorites from the northern gastronomic havens of San Sebastian and Barcelona, to the town of Logroño (famous for its main street lined with tapas bars), to the city whose wine bars inspired us to open Webster's in 1994 (Seville).

Sardines with escabeche onions*
Grilled mushrooms with sea salt & aioli*
Pa amb tomàquet (Catalan garlic tomato bread)
Sarrano-wrapped melon*
Piquillo peppers stuffed with fresh herbed cream cheese
Mixed seasonal greens salad & Cava vinaigrette*
Patatas bravas
Smoked fish mousse with capers on toast
Pinchos morenos (spiced pork loin kabobs)*
Pork & pine nut meatballs in Romesco sauce
Wild Mushroom flatbread

A Tuscan Farmhouse Dinner

A rustic, flavorful meal founded upon the three core principles of Tuscan "country" cuisine: Fresh, local ingredients of top quality; simplicity of seasonings and presentation; and traditional recipes & preparation methods.

Roasted tomato & basil bruschetta
Wild mushroom & garlic crostini
Sarrano-wrapped melon*
Mixed seasonal greens salad & Balsamic vinaigrette*
Sautéed spinach with olive oil & garlic*
Grilled seasonal vegetables flatbread

House-made fettucine with pesto (option add shrimp)
Rosemary & lemon grilled chicken kabobs

A Taste of the South of France

A traditional meal one finds on many of the winery/farm estates of the South on special weekends and feast days, incorporating classical seasonal dishes that show off the great variety of ingredients and bold flavors typical of this region.

Country-style steamed mussels in tomato broth, garlic, herbs & Pastis*
Mixed greens salad with Honey Mustard Vinaigrette*
Ratatouille & garlic toast points
Corsican Chickpea Salad*
Pissaladière (olive, onion & anchovy flatbread)
Oven-roasted potatoes with herbs de Provence
Grilled chicken kabobs with charred fennel & garlic*
Grilled leg of lamb kabobs with rosemary & garlic aioli*

A New-World Feast

Inspired by local ingredients, with a menu tailored to pair perfectly with wines from North and South America, influenced in particular by two of the greatest Chefs from the "new world", Thomas Keller (USA) and Francis Mallmann (Argentina)

Smashed beets with greens, goat cheese & garlic chips*
Pan bread with griddled red onions and rosemary
Mixed greens salad & Green Goddess vinaigrette*
Macaroni au gratin *or* Haricots vert casserole
Grilled carrots with goat cheese, parsley & garlic*
And a choice of two mains from the following items:
Grilled wild salmon with charred fennel & aioli*
Grilled chicken kabobs with minced lemon confit & garlic-parsley olive oil*
Fig-stuffed roasted pork loin*
Pork tenderloin with burnt brown sugar, orange confit & thyme*
Grilled flank steak with chimichurri*

** denotes gluten-free items*