



Gillig Winery

\$25 per diner • tax, gratuity, and beverages not included

First Course

Choose One

Cup of Soup

Ask for the daily options

Mini Charcuterie Board

Assortment of meats, cheeses, fruit, chocolate, gourmet crackers

Mini Bacon & Blue Cheese Munchies

Kettle chips topped with bacon, provolone, blue cheese dressing, balsamic glaze, scallions

Second Course

Choose One

Cobb Salad

Romaine, chicken breast, ham, bacon, provolone, eggs, tomatoes. Poppyseed dressing served on the side.

Served with Crunchstick

Tickle Your Tastebuds Sandwich

Ciabatta bun, Gillig jalapeño jam, cream cheese, provolone, cheddar. Served with kettle chips. Add bacon for additional \$1.75

Don't Go Bacon My Heart Flatbread

Flatbread, mayo, cheddar cheese, ham, tater tots, bacon, hard-boiled egg, red onions, chipotle ranch dressing

Third Course

Choose One

Brie Mine

Light and flaky rolls filled with a creamy raspberry brie mixture

Velvet Amore

Red velvet cake topped with cream cheese mousse, whipped cream and red velvet cake crumbs

Specialty Drink

Chocolate Covered Strawberry Cocktail, \$7

Strawberry Sensation wine, chocolate vodka, strawberry vodka, strawberry cocktail mix. Served with a chocolate rimmed glass