



Jasper Winery Tasting

The menu was specifically designed to complement the wines of Jasper Winery and feature local flavors and products

Main Menu

- Corn pudding with green tomato chutney
- Chicken saltimbocca served with homemade egg noodles, fresh herbs and pecorino Romano cheese
- Seared duck breast with green lentils, served with mixed greens with apple and fennel
- Lamb meatballs stuffed with goat cheese, served with raita and pita wedges
- Selection of Iowa cheeses served with nuts, fruit and wine biscuits

Desert

- Trio of mini vanilla cheesecake with fruit garnish, mini flourless chocolate cake with truffle ganache and mini red velvet with white chocolate cream cheese frosting

\$37 per person