

LAURENTIDE SMALL PLATE PARTY



Accepting reservations online now for tables starting in April!

Minimum booking 3-day advance notice.

Small Plates at Laurentide is a relaxed party where you and your guests learn about and enjoy 4 food and wine sets, a wine cocktail and a wine tasting interlude over the course of 1-1.5 hours. Our menus are uniquely crafted, rotate seasonally, are terroir appropriate, use local/own ingredients; with servings prepared in house and plated in ample proportions. We provide table service for each course, a small description of the food at presentation and 3 oz wine pairings each in succession.

The 4-course prix fixe ticket price is \$50 plus 20% gratuity equal to \$60 per person paid in advance.

Minimum 2, maximum 4 per party. Small Plate Bottle Discount given on any regular price wine.

Cancellation fee is \$25 if less than 24-hour notice.

Spring Small Plate Menu 2023

Ruby Sipper cocktail

1st Course:

Spinach Salad w Warm Bacon Honey Vinaigrette

Wine Pairing:

Emergence White 2020

2nd Course:

Roasted Asparagus Soup w Rosemary croutons

Wine Pairing:

Fume Blanc 2020

3rd Course:

Tomatillo Shrimp w Grits

Wine Pairing:

Sauvignon Blanc 2021

Wine Interlude

4th Course:

Lemon Lavender Posset

Wine Pairing:

Glacial Ice

Please check back for seasonal updates. Subject to change and availability. Thank you for understanding.

Please call [\(231\) 994-2147](tel:2319942147) or email info@laurentidewinery.com for more details.