



KENWOOD INN
AND SPA

PRIVATE DINING MENUS

PRIVATE DINING AT KENWOOD INN AND SPA

Thank you for your interest to host an event at the Kenwood Inn and Spa. Our award-winning property has garnered a reputation as the best that Sonoma County has to offer. We invite you to host your celebration or meeting in the comfort of one of our many event venues: the private Tuscany room, our intimate restaurant, the cozy wine bar or one of our beautifully landscaped scenic outdoor spaces.



Tuscany Room

Private and exclusive, the Tuscany Room can accommodate up to 40 guests for seated or buffet-style meals. The adjacent flagstone terraces are a perfect setting for cocktails before and after dinner.



Pool Courtyard

Groups of up to 100 guests have the option of dining poolside in our festive pool courtyard and surrounding terraces.



Centro Court

The center courtyard is cozy and rustic, with a roaring fireplace, a gorgeous fountain and the option of using a long communal table. This spot is centrally located and can accommodate up to 58 guests.



Dining Room

This gracious space allows for intimate dining experiences for up to 18 guests.



Wine Bar Dining Room

Our wine bar is the heart of the property and the adjacent small dining room is ideal for parties of up to 6 guests.



HKG Estate Tasting Room

Located minutes away in the charming town of Glen Ellen, the HKG Tasting Room is the Sonoma Valley destination from Hop Kiln Winery, our sister property located in the Russian River Valley. The HKG Tasting Room can accommodate up to 40 guests for a reception or wine tasting and 20 guests for a seated lunch or dinner. Their estate varietals of Pinot Grigio, Chardonnay and Pinot Noir make for perfect tastings with the Mediterranean-inspired cuisine of Kenwood Executive Chef, Andrea Di Loreto.

CATERING INFORMATION

- We ask that you finalize menus at least thirty days in advance and provide a final guest count seven days prior to the scheduled event.
- All prices are per person unless otherwise specified and subject to 21% service fee and prevailing sales tax.
- All prices and selections are subject to change.

DESIGNING THE MENU

- Events of less than 25 guests may have a choice of two pre-selected entree courses on site.
- Events of 25 or more guests may have a choice of two pre-selected entree courses provided a pre-count of each entrée is provided seven days prior.
- Most menus can be served buffet or family style.
- All menus include bread and olive oil service, coffee and tea.
- Please let us know in advance of specific dietary restrictions.
- Custom menus are available upon request.

SPECIAL ARRANGEMENTS

Kenwood Inn and Spa is pleased to provide a variety of personalized services to make your event memorable. We are able to:

- Add a personal touch to the table with a beautifully presented custom titled menu.
- Create and set place cards for designated guest seating.
- Decorate your table with specialty linens for a more formal and sophisticated look. Prices vary, please call for details.
- Arrange for stunning and bright centerpieces to adorn the room's tables and entries. Prices vary, please call for details.
- Arrange for acoustic guitar music or set up your I-Pod playlist. For property buyouts, amplified DJ or live band is permitted. Our in house music system is available at no charge with uninterrupted music.

MENU TASTINGS

A menu tasting for two is available for dinner parties of fifty or more guests with a signed contract.



HORS D'OEURVES

Plattered Displays

Assorted Cheeses domestic and imported with crackers, breads and assorted chutneys

Antipasto Chef selection of cured meats, house marinated vegetables, warm olives

Roasted Vegetable Platter truffle fonduta or bagna cauda

Fresh Fruits artfully arranged, citrus yogurt dipping sauce

Cold Selections

Cold Poached Lobster lobster saffron zabaglione, Hawaiian black salt, micro greens

Gazpacho Shooters heirloom tomato or melon when available, basil oil

Smoked Salmon Crostini Norwegian style grav-lox, toast, mustard sauce, pickled red onion

Chilled Prawns cocktail and lemon saffron tartar sauce

Half Shell Oysters tomato horseradish mignonette and cocktail sauces

Prosciutto with fig, melon or asparagus (seasonal)

Beef Tenderloin mini sandwiches, fresh grated horseradish cream

Bruschetta assortment of olive tapenade, pomodoro, cambazola cheese, fresh chickpea hummus

Seared Ahi Tuna black pepper zabaglione

Hot Selections

Pizzette Fromage blanc, Neuskies applewood smoked bacon, melted leeks; Assorted organic gourmet mushrooms, crescenza cheese, porcini oil

Tartlets Laura Chenel goat cheese, olive tapenade; Tomato confit, fresh mozzarella

Herb Marinated Grilled Prawns skewered, roasted tomato coulis

Smoked Salmon Cakes caper and dill remoulade

Lobster Claws demi tasse with bisque

Arancini lemon risotto, crème fraiche; spinach risotto, fresh mozzarella; herb risotto, truffled mushroom duxelle

Polenta Crostini spicy Italian sausage, tomato confit

Crab Cakes Calabrian chili aioli

Kobe Beef Skewer rosemary scented sea salt, tomato jam

Savory Corn Cakes fresh local corn (when available)

DINNER

Starters

Roasted Asparagus guanciale, sieved egg, herbed bread crumbs, frisée, lemon vinaigrette

Organic Local Mushroom Flatbread crescenza cheese, porcini oil

Crisped Polenta Italian sausage, roasted peppers, basil, local cheeses and smoked tomato sauce

Seared Ahi Tuna olive caper zabaglione, toybox tomatoes, lemon confit

Crisped Pork Belly herb salad, zinfandel agrodolce reduction

Beef Carpaccio spicy aioli, pickled red onion, shaved Parmigiano Reggiano, caperberries

Soups

Tomato Basil creamy tomato bisque, basil crème fraiche, crisp leeks

Asparagus Essence toasted almonds, crème fraiche

Shrimp Bisque sherry scented

Heirloom Tomato Gazpacho garlic croutons, basil oil (in season)

Two Tone Roasted Pepper stunning visual presentation

Rustic Lentil spicy Italian sausage, parmesan crostini

Organic Mushroom porcini oil, garlic croutons

Spicy Butternut Squash crisped pancetta, sage oil

Cannelli puree of white bean, spinach, applewood smoked bacon, pasta fritto

Salads

Whole Heart Caesar lemon anchovy dressing, freshly tossed croutons

Baby Arugula shaved fennel, fennel fronds, lemon vinaigrette, shaved Parmigiano Reggiano

Fresh Local Peach wild baby arugula, fromage blanc, lemon vinaigrette, spiced nuts

Roasted Baby Beets, mache, Laura Chenel Chevre, citrus supreme, beet sherry vinaigrette

Endive raddichio, frisee, pears, candied walnuts, Pt. Reyes blue cheese, lemon vinaigrette

Caprese fresh burrata, tomato, 20 year aged balsamic, basil oil (in season)

Sweet Gem basil chiffonade, grape tomatoes, red onion, local blue cheese, citrus vinaigrette

Pasta and Risotto

Lobster Risotto asparagus, spinach puree, micro greens (additional \$5)

Fettuccini Pomodoro house made, fresh tomatoes, basil

Butternut Squash Ravioli crispy sage, brown butter

Gnocchi gorgonzola fonduta, crisped prosciutto

DINNER

Entrées

Fresh Catch Pan Roast saffron braised fennel, tomato broth, micro green salad

Salmon Florentine spinach and rock shrimp stuffing, crisp potato cake, lemon butter sauce

Pan Roasted Chicken Breast mushrooms, fingerling potatoes, tomatoes, chardonnay, jus

Wild Fennel Scented Pork Tenderloin herb roasted, garlic mashed potatoes

Roasted Duck Breast seasonal fruit mostarda

Braised Lamb Shank cabernet jus, root vegetables, goat cheese polenta

Rack of Lamb herb salsa, parmesan polenta, rainbow chard

Wood Fired Beef Tenderloin fricassee of vegetables, red wine reduction

Prime Beef Pepper Steak pan seared, arugula pesto, potato gratin

Braised Short Ribs roasted root vegetables, horseradish mashed potatoes

Vegetable Napoleon flaky pastry, mushroom duxelle, basil crème fraiche

Roasted Vegetable Strata fluffy frittata with bread, smoked tomato sauce

Cheese Courses

Parmigiano Reggiano, truffle honey, spiced walnuts

Bellwether Carmody mini sandwiches with brioche, fruit chutney

Local Bleu pear salad, port reduction, Melba toast

Cambozola apple and lingonberries, mini toasts

Desserts

Three-Berry Cobbler Dutch crumble, vanilla ice cream

Molten Chocolate Cake orange essence, Belgian chocolate ganache

Berry Tart almond crust, lemon verbena ice cream

Chocolate Delice salted caramel center, chocolate ganache

Lemon Sabayon Tart pine nut crust, whipped cream

Birthday Torte bittersweet chocolate torte presented with candles (additional \$10)



LUNCH

Soups

Soup of the Day made with from scratch stocks and fresh local garnishes

Soup and Salad choice of soup and house greens with choice of dressing

Dressings: lemon vinaigrette, beet vinaigrette, Caesar, spring onion vinaigrette

Salads

House Green Salad baby mixed lettuces, tossed with choice of dressing

Grilled Beef Salad Sliced flat iron steak, spinach, Pt. Reyes blue cheese, pickled red onion

Caesar Salad romaine heart with lemon anchovy dressing, freshly tossed croutons

With grilled chicken, salmon, prawns or steak add \$6

Spinach Salad warm smoked bacon vinaigrette, candied walnuts, bleu cheese, tomato, sieved egg

Sandwiches

Choose from house made focaccia, rustic ciabatta baguette or pugliese

Salmon Sandwich lemon caper mayo, grilled vegetables

Charcuterie soppressata, finnochio salame, roasted red peppers, fresh mozzarella, Calabrian chili aioli

Grilled Vegetable eggplant, roasted pepper, seasonal squash, balsamic glaze, fontina

Natural Petaluma Chicken pesto aioli, field greens, slow roasted red onion

Herb Roasted Pork Snake River Farms pork loin, caramelized fennel, whole grain mustard, roasted garlic aioli, arugula

Entrees

Pasta Pomodoro fresh tomatoes, basil, chardonnay

Rock Shrimp Fettucine garlic, white wine, butter

Roasted Chicken Breast herb salsa, baby seasonal vegetables

Herb Roasted Whole Chicken roasted fingerling potatoes, seasonal vegetables

Seared Salmon, frisee, warm French style potato salad

Crab Cakes Dungeness crab, crisp pan fried, cucumber salad, roasted pepper tartar sauce

BREAKFAST

Continental Breakfast Buffet

Fresh seasonal fruit
House baked pastries and breads
Bellwether Farms Sheep Milk Yogurt
House-made granola
Assorted Teas
Café Vita coffee regular and decaffeinated
Fresh squeezed orange juice

Breakfast Buffet

Includes continental breakfast and one main course. Add \$10 for each additional main course. Served with toast, house potatoes, and choice of Neuske's applewood smoked bacon or Italian sausage

Anise Scented French Toast griddled, berry maple syrup

Ricotta Cheese Pancakes fresh seasonal fruit compote

Wild Salmon Hash red potato, pepper, onions, poached eggs

Towering Frittata vegetables, Neuske's applewood smoked bacon, three cheeses, roasted red pepper coulis

Eggs Florentine spinach, three cheese, tomato jam

Pesto Scrambled Eggs organic local eggs scrambled with basil parmesan pesto

Sonoma Scramble egg whites, spinach, roasted vegetables and mushrooms



AFTERNOON BREAKS

Sweet

Chef's fresh baked cookies bittersweet chocolate chip; oatmeal raisin; snickerdoodles; classic biscotti; coconut macaroons

Brownies

Fresh Fruits artfully arranged, citrus yogurt dipping sauce

House made ice cream sandwiches

Savory

Crostini with house made spreads roasted tomato, olive tapenade, eggplant hummus

House Marinated Olives toasted Marcona almonds, fresh rosemary crackers, marinated goat cheese

Fresh Vegetable Crudite selection of fresh vegetables, basil crème fraiche dipping sauce

Local Cheese and Antipasto platter Chef selection of local cheeses and cured meats, house marinated vegetables, parmesan grissini

BEVERAGE SERVICE

Beverages

Café Vita coffee

Regular

Decaffeinated

Pitcher of iced tea

Pitcher of lemonade

Pitcher of fruit water

Assorted soft drinks

Dry soda (lavender, lemon grass, kumquat, vanilla, cucumber)

San Pellegrino Italian Sodas (limonata, aranciata)

Bottled water

Still

Sparkling 1000ml

All-Day Beverage Service

Café Vita coffee regular and decaffeinated

Numi organic tea

assorted soda

bottled spring water

Beer

Moretti, Miller Light, Heineken, Dos Equis, Lagunitas IPA, Pilsner Urquell

BAR OPTIONS

Kenwood Inn and Spa must provide all beverages consumed at an event that we are catering. If a full bar is desired, arrangements can be made with an outside bartender service company.

SOMMELIER CONSULTATION

With an extensive regionally inspired wine list, we offer the opportunity to hire the expertise of our highly trained personnel. This includes assisting you in selecting wines for your event, exquisite glassware, customizing a presentation for your guests, creating your own private wine tastings or wine paired dinner.

PRIVATE DINING WINE SELECTIONS

At Kenwood Inn and Spa, we are committed to bringing you wines from across Sonoma's multiple American Viticultural Area's (AVA's), neighboring valley's and a few gems from across the oceans. We have included a special section of Italian varieties grown in California for fun and food pairing with the Mediterranean-inspired cuisine of Executive Chef Andrea Di Loreto.

Champagne and Sparkling



Nino Franco, "Rustico" Prosecco di Valdobbiadene DOC NV	44.
Roederer Estate 'Brut' Anderson Valley NV	52.
Roederer Estate 'Brut Rose' Anderson Valley NV	72.
Iron Horse Vineyards "Wedding Cuvee" Green Valley NV	89.
Nicolas Feuillatte "Cuvee Gastronomie" Brut Epernay AOC NV	64.
Veuve Clicquot Ponsardin "Yellow Label" Reims NV	110.

Blush

HKG, Rose of Pinot Noir, Russian River Valley 2009	42.
Muscardini "Rosato di Sangiovese" Monte Rosso Vineyards, Sonoma Vly 2009	45.

Light and Crisp

Monte Volpe, Pinot Grigio, Mendocino 2008	45.
HKG, Pinot Grigio, Russian River Valley Estate 2009	48.
Pushback Wines, Sauvignon Blanc, Napa Valley 2009	44.

Fruity and Floral

Hop Kiln Winery "Thousand Flowers', California NV	40.
Gewurztraminer, Mill Creek Vineyard and Winery, Dry Creek Valley 2008	42.
Viognier, Blair Fox "Paradise Road Vineyard" Paso Robles 2006	59.

Rich and Full-Bodied

HK Generations, Chardonnay (Unfiltered), Sonoma Coast 2007	60.
Grgich Hills "Estate" 2006	86.

Pinot Noir

Saintsbury "Garnet" Carneros 2008	45.
HKG, Pinot Noir, (Unfiltered) Russian River Valley Estate 2008	64.
Twomey Cellars, Pinot Noir, Russian River Valley 2006	117.

Rhone Varietals

Hop Kiln Winery, Grenache, California 2007	52.
Ty Caton, Syrah, Sonoma Valley 2008	68.
Hop Kiln Winery "Rushin' River Red" (75% Syrah/25%Grenache) California 2007	56.

Zinfandel

Pellegrini, Russian River Valley 2007	56.
Seghesio Family Vineyard "Old Vines" Sonoma County 2006	81.

Merlot and Malbec

Trecini Cellars, Merlot, Russian River Valley 2007	56.
Ty Caton, Sonoma County 2006	111.
Hop Kiln Winery, Malbec, California 2007	48.

Cabernet Sauvignon

Deerfield Ranch Winery, Cabernet Sauvignon, Sonoma Valley 2005	65.
Pushback Wines, Cabernet Sauvignon, Napa Valley 2007	92.
Silver Oak Cellars, Cabernet Sauvignon, Alexander Valley 2005	118.

Meritage and Red Blends

Ilseley Vineyards "Seis Primas" , Stag's Leap District 2006	72.
Orin Swift "The Prisoner" Napa 2007	72.
Hyde de Villaine "Belle Cousine" Los Carneros, Napa 2004	138.

Cal-Ital Wines

Enotria, Barbera, Mendocino 2007	55.
Muscardini Cellars 'Pauli Ranch' Sangiovese, Ukiah Valley, Mendocino 2008	60.