



KENWOOD INN  
AND SPA

EVENT DINING MENUS

## EVENT 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 meeting, event or celebration 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.



### **The Restaurant at Kenwood**

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 dining room is ideal for parties of up to six guests.

10400 Sonoma Highway, Kenwood, CA • 707. 833.1293 • [kenwoodinn.com](http://kenwoodinn.com)



**Perfectly Paired in Sonoma**  
**Russian River Valley HKG Estate Wines & Gourmet Food Experience**

Let us enhance your private event, small group meeting or group tasting in wine country at our sister property, the HKG Tasting Room, in the charming Sonoma Valley town of Glen Ellen.

Kenwood Chef de Cuisine, Khambay Khamsyvoravong, will create an exciting and unique culinary experience for your group featuring gourmet delights expertly paired with HKG Russian River Valley Estate varietals: Pinot Noir, Chardonnay, Pinot Grigio and Rosé of Pinot Noir from talented young winemaker, Chuck Mansfield.

- œ Private catered receptions up to 50 guests
- œ Seated Food & Wine Pairings for up to 30 Guests
- œ Winemaker-Led Educational Tastings



## 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.
- **Due to the seasonal nature of our cuisine, selections are subject to change.**

## DESIGNING THE MENU

- Events of 12- 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.
- Guests have the option of adding a third entrée for an additional charge.
- 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.

- 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 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'OEUVRES

Priced per dozen unless otherwise specified.

### Plattered Displays

**Assorted Cheeses** domestic & imported with crackers, breads, assorted chutneys

**Charcuterie** Chef's selection of cured meats, whole grain mustard, olives

**Antipasto** marinated and grilled vegetables, seasonal spreads and dips

**Cold Seafood** poached prawns, half shell oysters, cracked crab (seasonal)

**Smoked Salmon** pickled red onion, mustard crème fraiche, capers, lemon

**Crudite** seasonal vegetables, extra virgin olive oil, Fleur de Sel

**Fresh Fruits** artfully arranged, citrus yogurt dipping sauce

### Cold Selections

**Gazpacho Shooters** heirloom tomato, basil oil, garlic crouton

### **Spoons**

Dungeness crab salad, meyer lemon, calabrian chili vinaigrette

Tuna tartare, olive tapenade, sieved egg

Marinated chickpeas, fine herbs, feta cheese

**Smoked Salmon Rillettes** shallot, chive crème fraiche

### **Oyster Shooters**

**Manchego** almond crusted membrillo

**Prosciutto** with fig, melon or asparagus (seasonal)

**Duck Rillettes** spiced cherry compote, fromage blanc

### **Crostini**

Bellwether Farms sheeps milk ricotta, roasted fig, lemon oil

Balsamic marinated toybox tomato, micro basil

Kalamata olive tapenade, Laura Chenel chevre,

Carmelized fennel, white anchovy

Seared beef, arugula pesto

Slow roasted tomato

## HORS D'OEURVES

Priced per dozen unless otherwise specified.

### Hot Selections

#### Sliders

Smoked pork belly, tangy slaw, coriander aioli

Braised lamb, fennel orange slaw, garlic aioli

Beef short rib, horseradish and celery root slaw

**Crab Cakes** avocado mousse, cucumber slaw

**Medjool Dates** prosciutto, local blue cheese, marcona almonds

**Smoked Pork Belly** roasted pear compote

**Lamb Skewers** herb marinated, lavender salt

#### Arancini

Spinach risotto, fresh mozzarella

Herb risotto, truffled mushroom duxelle

**Kobe Beef Skewer** Rosemary scented sea salt

## DINNER

Due to the seasonal nature of our cuisine, selections below are subject to change.

### Starters

**Roasted Asparagus** guanciale, sieved egg, herbed breadcrumbs, frisee, lemon vinaigrette

**Poached Lobster** fresh corn pudding, basil oil, toybox tomato confit

**Beef Carpaccio** pickled red onion, caperberries, calabrian chili aioli, micro arugula, shaved Parmigiano Reggiano

**Burrata Cheese**

**Crudo** meyer lemon vinaigrette, crushed pistachios

### Soups

Please inquire about seasonal offerings

**Asparagus** sliced almonds

**Potato Leek** house made crème fraiche, garlic crouton

**Organic Mushroom** porcini oil, garlic croutons, warm mushroom salad

**Cannellini** puree of white bean, spinach, applewood smoked bacon

### Salads

**Whole Heart Caesar** little gem lettuce, lemon anchovy dressing, freshly tossed croutons

**Wild Baby Arugula** fennel, lemon vinaigrette, Parmigiano Reggiano

**Baby Head Lettuce** seasonal vegetables, Banyuls vinaigrette

**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)

### Entrées

**Pan Seared Fresh Catch** bacon lardon, marble potatoes, seasonal vegetables

**Duck Confit** butter braised baby beets, warm lentil salad

**Wild Fennel Scented Salmon** Bloomsdale spinach, potato cake, lemon beurre blanc,

**Herb Crusted Lamb Loin** creamy polenta, olive and citrus gemolata, lamb jus

**Roasted Poussin** seasonal vegetables, fingerling potatoes, pan jus

**Herb Roasted Pork Tenderloin** with seasonal fruit

**Wood Fired Beef Tenderloin** potato puree, seasonal vegetables, choice of sauce

**Prime New York Steak** gryere potato gratin, salsa verde

**Braised Short Ribs** roasted root vegetables, horseradish mashed potatoes

**Seasonal House Made Pasta**

**Seasonal Risotto**

## Cheese Courses

**Parmigiano Reggiano**, truffle honey, spiced walnuts

**Bellwether Carmody** brioche, fig jam

**Local Bleu** pear compote, port reduction

## Desserts

**Cannoli** Cinnamon ricotta filling, chocolate chip and pistachio garnish

**Carrot Cake** Layers of moist carrot cake, cream cheese frosting, pear & wine gelee

**Cheesecake** Graham cracker crust, cheesecake (choice of flavors include vanilla, lemon, raspberry/Chambord, fresh strawberry, Kahlua, chocolate; custom flavors can be discussed with Pastry Chef)

**Chocolate Chocolate Chocolate** Chocolate devil's food cake, chocolate mousse, dark chocolate ganache

**Espresso Bombes** Chocolate devil's food cake, espresso buttercream, dark chocolate ganache glaze

**Fresh Fruit Tartlets** Sweet dough crust, vanilla pastry cream, seasonal fresh fruit

**Lemon Meringue Tartlets** Sweet dough crust, lemon curd, bruleed meringue topping

**Mini Cupcakes** Miniature versions of your favorite varieties (custom flavors can be discussed with Pastry Chef):

- Fleur de sel: chocolate cake, caramel filling, dark chocolate ganache frosting, sea salt
- Lemon: vanilla cake, lemon curd filling, lemon buttercream
- Carrot cake, cream cheese frosting
- Vanilla cake, vanilla buttercream
- Chai cake, vanilla buttercream

**Peanut Butter Ganache Tartlets** Sweet dough crust, dark chocolate ganache, peanut butter milk chocolate ganache swirl

**Strawberry Shortcake** Vanilla cake, strawberry compote, white chocolate mousse, fresh strawberries

**Summer Parfait** Layers of crème fraiche mousse, strawberries, and basil gelee

**Tiramisu Shooters** Layers of espresso soaked ladyfingers, tiramisu cream in a glass with cocoa dusting

## 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 for additional charge

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

### Sandwiches

Choose from rustic ciabatta baguette or pugliese

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

**Caprese** fresh mozzarella, tomato, basil, balsamic vinaigrette

**Natural Petaluma Chicken** pesto aioli, caramelized red onions

**Herb Roasted Pork** pork loin, caramelized fennel, whole grain mustard, roasted garlic aioli, arugula

**Prosciutto** provolone, red onion, arugula, extra virgin olive oil

### Pizzas and Flatbreads

**Pizza Margherita** fresh mozzarella, tomato sauce, micro basil

**Seasonal Wood-Fired Flat Bread** please ask about seasonal offerings

### Entrées

**Roasted Chicken Breast** baby seasonal vegetables, pan jus

**Seared Fresh Catch**, frisee, warm French style potato salad

**Crab Cakes** avocado mousse, cucumber slaw

**Flat Iron Steak** wilted spinach, balsamic reduction, potato puree

## BREAKFAST

Priced per person unless otherwise specified

### **Continental Breakfast Buffet**

Fresh seasonal fruit  
House baked pastries and breads  
Bellwether Farms sheep's milk yogurt  
House-made granola  
Assorted teas  
Café Vita coffee regular and decaffeinated  
Fresh squeezed orange juice

### **Breakfast Buffet**

Continental breakfast and one main course. Served with toast, house potatoes, and choice of Neuske's applewood smoked bacon or Italian sausage

**Anise Scented French Toast** hazelnut maple syrup

**Ricotta Pancakes** fresh seasonal fruit compote

**Crepes** honeyed mascarpone, spiced blueberry compote

**Steel-Cut Oatmeal** assorted dried fruits and nuts

**Duck Confit Hash** red potato, pepper, onions,

**Vegetable Frittata** assorted seasonal vegetables, parmesan cheese

**Soft Scrambled Eggs**

**Eggs Florentine** spinach, three cheese

**Sonoma Scramble** Egg whites, spinach, roasted vegetables, mushrooms, sun-dried tomatoes

## AFTERNOON BREAKS

Priced per person unless otherwise specified

### Sweet

**Chef's fresh baked cookies** bittersweet chocolate chip; oatmeal raisin

### **Brownies**

**Fresh Fruits** artfully arranged, citrus yogurt dipping sauce

### Savory

**Crostini with house made seasonal spreads**

### **House Marinated Olives**

Toasted Marcona almonds, fresh rosemary crackers, marinated goat cheese

### **Fresh Vegetable Crudite**

Selection of fresh vegetables, Extra Virgin Olive Oil, Fleur de Sel

### **Local Cheese and Antipasto platter**

Chef selection of local cheeses and cured meats, house marinated vegetables

### Late Night Snacks

#### **Pizza**

Margherita

San Danielle proscuitto, arugula

Finochiono salame, cremini mushroom

#### **Flatbreads**

Italian sausage, roasted red pepper

Wild mushroom, crescenza cheese

#### **Sliders**

Smoked pork belly, tangy slaw, coriander aioli

Braised lamb, fennel orange slaw, garlic aioli

Beef short rib, celery root slaw, horseradish

## BEVERAGE SERVICE

### Beverages

Beverages are charged on consumption unless otherwise specified.

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.

## 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 valleys 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 our Mediterranean-inspired cuisine.

## **Champagne & Sparkling**

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

## **Blush**

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

## **Light & Crisp**

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

## **Fruity and Floral**

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

## **Rich and Full-Bodied**

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

## **Pinot Noir**

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

## **Rhone Varietals**

Hop Kiln Winery, Grenache, California 2007

Ty Caton, Syrah, Sonoma Valley 2008

Hop Kiln Winery "Rushin' River Red" (75% Syrah/25%Grenache) California 2007

## **Zinfandel**

Pellegrini, Russian River Valley 2007

Seghesio Family Vineyard "Old Vines" Sonoma County 2006

## **Merlot & Malbec**

Trecini Cellars, Merlot, Russian River Valley 2007

Ty Caton, Sonoma County 2006

Hop Kiln Winery, Malbec, California 2007

## **Cabernet Sauvignon**

Deerfield Ranch Winery, Cabernet Sauvignon, Sonoma Valley 2005

Pushback Wines, Cabernet Sauvignon, Napa Valley 2007

Silver Oak Cellars, Cabernet Sauvignon, Alexander Valley 2005

## **Meritage & Red Blends**

Ilsey Vineyards "Seis Primas" , Stag's Leap District 2006

Orin Swift "The Prisoner" Napa 2007

Hyde de Villaine "Belle Cousine" Los Carneros, Napa 2004

## **Cal-Ital Wines**

Enotria, Barbera, Mendocino 2007

Muscardini Cellars 'Pauli Ranch' Sangiovese, Ukiah Valley, Mendocino 2008