



This menu was designed to complement the wines offered by the winery

Elegant Tasting at Jasper Winery

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

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

Dessert

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