



**SWIFTWATER CELLARS  
GROUP DINING MENU**  
For Parties of 12 to 25

**SALADS**

CAESAR SALAD  
Hearts of Romaine, Parmesan Reggiano, Housemade  
Croutons and Dressing \$7

GARDEN GREENS  
Mixed Greens, Garden Vegetables with Lemon Dijon  
Dressing \$6

BOSTON WEDGE  
Bacon, Cherry Tomato, Cucumber, Scallion, Blue  
Cheese Dressing \$9

CHOCOLATE POT DE CRÈME WITH BAILEYS  
WHIP CREAM \$10

GELATO TASTER \$7

**"WINE CANTEEN"**

REFILLABLE WINE CARAFE  
Reduce Your Carbon Footprint While Enjoying Your  
Favorite Wines \$10

**ENTREES**

1/2 COLUMBIA RIVER STEELHEAD  
16oz Cedar planked Steelhead, Caramelized Brussel  
Sprouts NO. 9 Chardonnay Buerre Blanc \$31

SCALLOP CAPESANTE  
Seared Diver Sea Scallops, Sun Dried Tomato-Caper  
Burre Blanc, Camargue Rice, Sugar Snap Peas \$38

STEAK FRITTES  
Roasted Fingerling Fries, Double R Marinated Rib Eye  
Cap, With A Smoked Salt Wagu Tallow \$39

LAMB RACK  
White Bean Puree, Saute Kale, and A Mint Tomato  
Gastrique \$45

BLISTERED ASPARAGUS RISOTTO  
Parmesan Reggiano, Snap Peas \$27

**DESSERT**

BANANA'S FOSTER BREAD PUDDING WITH  
HOUSE MADE GELATO  
\*allow 20 minutes for baking \$10

BARBARESCO POACHED PEAR WITH SHERBET  
\$9



All groups of 8 or more will be subject to an automatic gratuity of 20%.