

SIGNATURE WINE & DINE EXPERIENCES

3-COURSE WINE PAIRING MENU

“Three Courses, Endless Flavor”

STARTER – (SELECT ONE)	POTATO LEEK SOUP (V)	SERRANO HAM CROQUETTES
	VEGETABLE EMPANADA (V)	SPANISH MEATBALLS W/ RICE
ENTRÉE – (SELECT ONE)	ROASTED CHICKEN W/ CHIMICHURRI + MASHED POTATOES (GF)	
	SEARED SALMON W/ VEGETABLES + RICE (GF)	
	NY STRIP STEAK W/ MASHED POTATOES + VEGETABLES (GF) + \$10	
	SPANISH VEGETABLE PAELLA (V/GF)	
DESSERT – (SELECT ONE)	POACHED PEAR IN DMC RED WINE (V/GF)	
	TARTA DE SANTIAGO (V)	
	CHEF’S HOMEMADE CARAMEL FLAN (V/GF)	

\$60/PP | VINTNER’S SILVER: \$54/PP | VINTNER’S GOLD: \$51/PP

5-COURSE WINE PAIRING MENU

“Five Pairings, Five Perfect Matches”

STARTER	MINI VEGETABLE AND MANCHEGO CHEESE EMPANADA	
	IMPORTED SPANISH MEATS & CHEESES	
SOUP OR SALAD – (SELECT ONE)	POTATO LEEK SOUP (V)	SEASONAL ARTISAN SALAD (GF/V)
ENTRÉE – (SELECT ONE)	HERB CHIMICHURRI CHICKEN W/ MASHED POTATOES (GF)	
	SEARED BRANZINO W/ ROASTED POTATOES & ONIONS (GF)	
	VEGETABLE+MANCHEGO CREPE, CREAMY ALBARIÑO SAUCE (V)	
	FILET MIGNON IN MUSHROOM WHITE WINE SAUCE +\$10	
	CHEF’S OXTAIL W/ MASHED POTATOES +\$5	
DESSERT – (SELECT ONE)	POACHED PEAR IN RED WINE (V/GF)	TARTA DE SANTIAGO (V)

\$80/PP | VINTNER’S SILVER: \$72/PP | VINTNER’S GOLD: \$68/PP

CHEF JOSÉ’S 14-COURSE “OMA CASA” TAPAS PAIRING

“Trust the Chef. Taste the Journey”

INDULGE IN 14 TAPAS & 7 WINES CURATED BY
CHEF JOSÉ AND OUR WINEMAKING TEAM

\$125/PP | VINTNER’S SILVER: \$112.50/PP | VINTNER’S GOLD: \$106.25PP

24-HOUR ADVANCE RESERVATION REQUIRED FOR 5-COURSE & OMA CASA.
ALL WINE & DINE EXPERIENCES SERVED FRI-SUN AFTER 4PM.
ALL GUESTS AT TABLE MUST ORDER THE SAME PAIRING MENU.

OUR WINES

DRY REDS		BOTTLE	GLASS
WHAT EXIT RED – BLEND OF CAB SAUV, CHAMBOURCIN, MALBEC & SYRAH		\$16	\$8
DARRYL MACK CELLARS RED – BLEND OF CAB FRANC, CAB SAUV, MERLOT & SYRAH		\$19	\$10
2022 MALBEC – HINTS OF RAISINS, BLACK CURRANT & LUSH FRUIT (24 MO. OAK)		\$25	\$10
2021 MERLOT – HINTS OF PLUM, DRIED CHERRY, SPICES		\$27	\$10
2023 SYRAH – JAMMY FRUIT, MEDIUM-BODIED (18 MO. OAK)		\$27	\$10
2023 CABERNET SAUVIGNON – HINTS OF LIGHT CHERRY, SPICE (16 MO. OAK)		\$29	\$10
2023 KING DMC RESERVE RED – BLEND OF CAB SAUV, MERLOT, SYRAH		\$29	\$12
2021 CABERNET SAUVIGNON RESERVE – HINTS OF BLACK CHERRY, SPICES (24 MO. OAK)		\$32	\$12
WHITE			
DRY			
2023 CHARDONNAY – HINTS OF PEACH, PEAR. BRIGHT & SMOOTH (STAINLESS STEEL)		\$25	\$10
2024 VIDAL BLANC – HINTS OF TROPICAL FRUIT, PEACH, CITRUS		\$25	\$10
2023 PINOT GRIS – HINTS OF GRAPEFRUIT, FLORAL, LEMON ZEST		\$25	\$10
2022 ALBARIÑO – HINTS OF TROPICAL, MELON. CRISP & REFRESHING		\$26	\$10
2023 KING DMC RESERVE WHITE – BLEND OF VIDAL BLANC & PINOT GRIS		\$29	\$12
2024 SAUVIGNON BLANC RESERVE – HINTS OF CITRUS, GRAPEFRUIT, LEMONGRASS		\$30	\$12
OFF-DRY			
WHAT EXIT WHITE – BLEND OF CAYUGA, CHARDONNAY & VIDAL BLANC		\$16	\$10
DARRYL MACK CELLARS WHITE – BLEND OF CHARDONNAY, PINOT GRIS,		\$19	\$10
2024 RIESLING – HINTS OF MELON, HONEY, LEMON ZEST .		\$24	\$10
BLUSH & ROSÉ			
2024 ROSÉ RESERVE – DRY. CHAMBOURCIN. HINTS OF STRAWBERRIES, RED FRUIT		\$29	\$12
WHAT EXIT BLUSH – SEMI-SWEET, BLEND OF CHAMBOURCIN & VIDAL BLANC		\$16	\$8
SWEET/FRUIT			
APPLE WHITE – SEMI-SWEET, APPLE WINE & SAUV BLANC		\$16	\$8
BLUEBERRY – 100% BLUEBERRY, TART, FRUIT-FORWARD		\$16	\$8
BLACKBERRY RED – BLACKBERRY, MERLOT & SYRAH		\$16	\$8
PEACH – 100% PEACH, BOLD FRUIT, SOFT MOUTHFEEL		\$16	\$8
RASPBERRY BLUSH – PINOT GRIS & RASPBERRY		\$16	\$8
SPARKLING & DESSERT			
BLANC TO BLANC - DRY		\$35	—
SPARKLING APPLE – SEMI-SWEET		\$27	\$12
SPARKLING ROSÉ – 100% CHAMBOURCIN, CRISP & ZESTY		\$27	\$12
SPARKLING WHITE – VIDAL BLANC, HINTS OF LEMONGRASS, APRICOT		\$27	\$12
SOUTHPAW RED – PORT-STYLE CHAMBOURCIN, BRANDY-FORTIFIED		\$31	\$12
SOUTHPAW WHITE – PORT-STYLE VIDAL BLANC, BRANDY-FORTIFIED		\$31	\$12
BLACKBERRY RESERVE – 100% BLACKBERRY, SWEET, BALANCED		\$16	\$12
VINTNER’S CLUB EXCLUSIVE WINES			
VINTNER’S WHITE BLEND X – BLEND OF CHARDONNAY, PINOT GRIS & SAUV BLANC		\$28	\$12
VINTNER’S RED BLEND X – JOIN THE CLUB AND FIND OUT		COMING	11/6/25

OLD YORK CELLARS VINTNER’S CLUB

Your pass to more wine, more fun, and more reasons to come back.
Exclusive savings on every pour, plate, and purchase.