

CHEF CURATED WINE-PAIRING 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 | OYC INSIDER: \$54/PP | OYC INNER CIRCLE: \$51/PP

5-COURSE WINE PAIRING MENU

“Five Pairings, Five Perfect Matches”

STARTER CHARCUTERIE	MINI VEGETABLE AND MANCHEGO CHEESE EMPANADA	
	IMPORTED SPANISH MEATS & CHEESES	
LIGHT BITE – (SELECT ONE)	POTATO LEEK SOUP (V)	MIXED CROQUETTES (1 CHICKEN, 1 SERRANO HAM, 1 SHRIMP, 1 MUSHROOM)
ENTRÉE – (SELECT ONE)	HERB CHIMICHURRI CHICKEN W/ MASHED POTATOES (GF)	
	GRILLED SALMON W/ ROASTED POTATOES & VEGETABLES (GF)	
	GOURMET VEGETABLE FRIED RICE, W/ TOFU (GF/V)	
	NY STRIP STEAK W/ FRIES & VEGETABLES +\$10	
DESSERT – (SELECT ONE)	POACHED PEAR IN RED WINE (V/GF)	TARTA DE SANTIAGO (V)

\$80/PP | OYC INSIDER: \$72/PP | OYC INNER CIRCLE: \$68/PP

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

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

\$125/PP | OYC INSIDER: \$112.50/PP | OYC INNER CIRCLE: \$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
2023 MERLOT – HINTS OF BLACK CHERRY, DARK CHOCOLATE, PLUM		\$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
WHITE			
DRY			
2025 CHARDONNAY - STAINLESS STEEL, CITRUS, TROPICAL FRUIT & LEMON ZEST		\$27	\$10
2024 VIDAL BLANC – HINTS OF TROPICAL FRUIT, PEACH, CITRUS		\$25	\$10
2025 PINOT GRIS– CRISP APPLE, LIGHT ACIDITY, SMOOTH		\$27	\$10
2023 ALBARIÑO – HINTS OF MELON & STONE FRUIT. CRISP & REFRESHING		\$27	\$10
2025 RIESLING– BRIGHT CITRUS, GREEN APPLE, BALANCED & CLEAN FINISH		\$26	\$10
2025 SAUVIGNON BLANC RESERVE – LEMONGRASS, CITRUS, CRISP & CLEAN		\$30	\$12
OFF-DRY			
WHAT EXIT WHITE – BLEND OF CAYUGA, CHARDONNAY & VIDAL BLANC		\$16	\$10
DARRYL MACK CELLARS WHITE – BLEND OF CHARDONNAY, PINOT GRIS, VIDAL BLANC		\$19	\$10
BLUSH & ROSÉ			
2025 ROSÉ RESERVE – DRY, 100% CHAMBOURCIN, HINTS OF RASPBERRY, RED FRUIT		\$30	\$12
WHAT EXIT BLUSH – SEMI-SWEET, BLEND OF CHAMBOURCIN & VIDAL BLANC		\$16	\$8
SWEET/FRUIT			
APPLE WHITE – SEMI-SWEET BLEND OF APPLES, SAUVIGNON BLANC & VIDAL BLANC		\$16	\$8
SWEET PEACH – 100% NJ PEACHES, SWEET, REFRESHING, BOLD FRUIT		\$16	\$8
BLUEBERRY – 100% BLUEBERRY, TART, FRUIT-FORWARD		\$16	\$8
BLACKBERRY RED – BLACKBERRY, MERLOT & SYRAH		\$16	\$8
RASPBERRY BLUSH – PINOT GRIS & RASPBERRY		\$16	\$8
SPARKLING & DESSERT			
SPARKLING WHITE – SAUVIGNON BLANC, HINTS OF APPLE & CITRUS		\$27	\$12
SPARKLING ROSÉ – 100% CHAMBOURCIN, CRISP & ZESTY		\$27	\$12
SPARKLING APPLE – MADE FROM 100% APPLES, SWEET & CRISP		\$27	\$12
SOUTHPAW RED – PORT-STYLE CHAMBOURCIN, BRANDY-FORTIFIED		\$31	\$12
SOUTHPAW WHITE – PORT-STYLE VIDAL BLANC, BRANDY-FORTIFIED		\$31	\$12
VINTNER’S CLUB EXCLUSIVE WINES			
VINTNER’S WHITE BLEND XI – CHARDONNAY, SAUVIGNON BLANC, & VIDAL BLANC		\$30	\$12
VINTNER’S RED BLEND X – BLEND OF CAB. FRANC, CAB. SAUV, MERLOT & SYRAH		\$29	\$12

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.