

LACHINI

Vineyards

SAMPLE MENUS

The possibilities are endless... our Chef and consulting Chefs can create a menu around your tastes, budget and the season. Focus is local, organic and seasonal foods, including use of ingredients from our gardens and orchards, that showcase clean and bold flavors. Our menus are typically built around multiple-course, family-style or plated dinners.



ANTIPASTI

ARANCINI AL TARTUFO - RISOTTO WITH BLACK TRUFFLE, PARMESANSAFRON AIOLI
GAMBERONI WITH GARLIC, CHILI SAUCE, CRISP LEEKS

WOOD-FIRED PIZZAS

MARGARITA FRESH MOZZARELLA, BASIL, TOMATO SAUCE
POMADORO E RAPINI - TOMATO, RAPINI, LEMON, CHILI, ALMONDS, OLIVE OIL

ISALATA

CARA CARA ORANGES, CHICORIES, OLIVES, SHAVED FENNEL, CHARRED LEMON.

PRIMI / PASTA

PASTAPLIN IN BRODO - CHICKEN STUFFED PASTA IN HERB-INFUSED BROTH, SHAVED PECORINO

SECONDO PIATTO

MONZO HANGER STEAK - PARSNIP PURÉE, ROASTED FINGERLING POTATOES, SWISS CHARD

DOLCE

TORTA ALL'OLIO D'OLIVA & AGRUMI - INFUSED WITH CITRUS ZEST, HONEY, MASCPARPONE,
TOASTED ALMONDS²



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Passed Appetizers

Bruschetta with Roasted Red Pepper & Walnut
PNW Albacore Crudo with Capers, Olives & Pistachios

First Course

NAB Farms Roasted Butternut Squash Soup with Rosemary Crème Fraîche,
Toasted Pumpkin Seeds & Crispy Sage

Second Course

Risotto ~ local Wild Mushrooms & Leeks

Main Course - Entrée Selection

Braised Umpqua Valley Lamb with Crispy Leeks
Seared King Salmon with Hazelnut Brown Butter Sauce

Sides ~ Cannellini beans, roasted fingerling potatoes and Seasonal local vegetables.

Dessert

Baked Apple Cobbler with Almond Chantilly Cream



Passed Appetizers

Goat cheese tartlets with stone fruit
Sliced Med-Rare Ribeye Skewers with Horseradish Aioli and Chives
Wood Fired Octopus and Papas Bravas Skewers

Salad Course

Arugula, shaved fennel, radicchio, peaches, lemon vinaigrette, roasted hazelnuts, shaved
Parmesan

Pasta Course

Creamy summer pea risotto, Pecorino Romano (possible add chanterelles if in season)

Main Course

King Salmon, cucumbers, nasturtiums, nasturtium yogurt Roasted Summer Squash
Filet mignon with Heirloom Tomatoes and Saba, Summer Savory

Dessert

Vanilla ice cream with fresh berries Lemon bars Chocolate dipped biscotti

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Passed Appetizers

Terrace Major Crostini - Seared beef with horseradish creme fraiche and microgreens
Vegetable & Cheese Mini Tartlet - Seasonal vegetables with artisanal cheese in a flaky pastry
Melon & Prosciutto Skewer - Fresh melon wrapped in prosciutto with a balsamic glaze

Bread Service

Housemade Focaccia with Garlic Oil.

Salad

Butter Lettuce, Tomato & Cucumber Salad - Frisee, fennel fronds, basil chiffonade, toasted pine nuts, shallot-infused olive oil, flaky sea salt, and edible flowers.

Vegetables

Grilled Summer Vegetables with Balsamic Glaze

Main Courses (Family-Style)

King Salmon on Corn Succotash

Steak Bavette with Salsa Verde

Asparagus & Artichoke Risotto

Dessert Table

Assortment of Three Desserts such as fruit tarts, chocolate ganache bites, or panna cotta

Late-Night Pizzas

Margherita, Cheese, and Summer Squash



SPRING

Appetizers

Smoked Salmon Crostini

Crispy Arancini with aged Pecorino, saffron, tomato passata

Salad

Shaved Zucchini & Arugula Salad – toasted hazelnuts, Pecorino Romano, lemon-honey vinaigrette

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Pasta

Asparagus and Spring Pea Risotto

Main

Slow-roasted Prchetta, garlic, fennel pollen, finished with saba
Herb-roasted fingerling potatoes, charred broccolini with chili, lemon, EVOO



SUMMER

Passed Appetizers

Dungeness Crab Cakes Brown Butter+Caper Remoulade

Aged Cheddar & Chive Gougeres

Maple-Glazed Pork Belly, Green Goddess Schmeat, 'Eve,ything' Spice Sqffron, Lemon + Fontina

Risotto Arancini

Salad Course

Groundwork Organic Lettuces, Toasted Pistachio + Pecorino (CF) Aged-Sherry Vinaigrette

Artisan Breads + Really Good Butter

Main Course

Pinot Nair-Glazed Cascade Natural Beef Short Rib with traditional Italian Salsa Verde

Roasted Salmon Fillet (CF) with late Summer Mushrooms & Dill Aioli

Heirloom Tomato, Sweet Com, Fregola Sarda + Seft Herb Salad

Crispy Fingerling Potatoes, Peppers, Smoked Feta, Pickled Habanada Chile Coulis

Vegetarian Main Option

Ricotta Gnocchi, Wild Mushroom Bolognese, Porcini Cream + Pa,migiano Reggiano

Dessert

Selection Of Bite-Sized Desserts To Include Chocolate Cake With Coffee Crumble + Sweet Cream

Rosemary Brown Butter Caire With Marionberry & Mascarpone

Cherry/Frangipane Galette With Sweet Cream



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Passed Appetizers

Mini Ceviche Tostada - Zesty citrus-marinated seafood atop a crisp tostada, finished with avocado mousse, shaved radish, and micro cilantro

Heirloom Tomato Bruschetta - Marinated heirloom tomatoes, toasted pine nuts, and roasted garlic spread on grilled rustic bread

Salad

Summer Stone Fruit & Arugula Salad - Grilled peaches, wild arugula, toasted hazelnuts, shaved pecorino, prosciutto crisps, and a honey lemon vinaigrette

Wood-Fired Pizza or Bread Service

A rich combination of wild mushrooms, caramelized onions, goat cheese, and a roasted garlic base, finished with fresh thyme

Housemade bread with herbed olive oil and aged balsamic vinegar

Pasta

Handmade Tagliatelle Cacio e Pepe - Delicate, hand-cut pasta tossed in a creamy Pecorino and cracked black pepper sauce

Main

Filet of Beef - Perfectly seared and sliced, served with roasted fingerling potatoes, broccolini, and a vibrant salsa verde alla Italiana



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TAPAS & PAELLA

Grazing Boards

A bountiful selection of Jamón Serrano, Spanish chorizo, boquerones, Manchego, Alisios, and Mahón cheese. Accompanied by marinated olives, piparra peppers, roasted artichokes, Marcona almonds, dried fruit, homemade sourdough boule, rice crackers, gluten-free options, and sweet and spicy pepper jam.

1st Course - Prawn Cracker & Avocado-Lime Mousse

Crispy prawn cracker topped with creamy avocado-lime mousse, shaved red jalapeño, thinly sliced radish, fresh cilantro, and delicate fish roe.

2nd Course - Hearth-Baked Mini Empanadas

Hearth-baked mini empanadas filled with seasoned potato, beef, currants, onion, and fresh parsley, served with spicy aioli.

3rd Course - Gambas al Ajillo Skewer

Juicy shrimp sautéed with garlic, chili, and olive oil, skewered and garnished with fresh parsley and a drizzle of citrus.

4th Course - Patatas Bravas

Crispy fried fingerling potatoes topped with spicy brava sauce and creamy aioli.

5th Course - Pulpo a la Gallega

Tender octopus drizzled with smoked paprika, sea salt, and olive oil, served over sliced potatoes.

6th Course - Roasted Peppers & Spanish Olive Montaditos

Grilled baguette topped with Manchego cheese, roasted bell peppers, Spanish olives, fresh herbs, sea salt, and a drizzle of olive oil.

7th Course - Croquetas de Jamón

Crispy fried dumplings filled with creamy béchamel and Serrano ham, served with bold brava sauce.

SALAD Course

Cara Cara Orange, shaved fennel, Spanish olives, thin sliced red onion, fresh arugula, dressed in a sherry-honey vinaigrette.

Main Course

Seafood Paella ~ calamari, prawns, mussels, onions, peppers, tomatoes, and saffron-infused rice.

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Saffron Chicken & Chorizo Paella ~ braised chicken, Spanish chorizo, onions, garlic, tomatoes, and bell peppers, with fragrant saffron rice.

PIZZAS



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SATURDAY AT THE VILLA

WOOD FIRED PIZZAS

Classic Margherita
fresh mozzarella, tomato, EVOO, basil

Fennel Italian Salciccia, Castlventrano
olives, tomato sauce

Prosciutto, arugula, shaved parmesan,
hot honey

Wild mushrooms, Morels, burrata &
cheve, oregano, olive oil base.

Pepperoni & salumi

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06.14.2025

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TRUFFLE DINNER

CHEF JASON ELDER

MENU



AMUSE BOUCHE
CRUDO WITH OSETRA CAVIAR

2019 Méthode Champenoise Brut Rosé

1ST COURSE

TRUFFLED DEVEILED EGG WITH OSETRA CAVIAR & CHIVE CRÈME FRAÎCHE

2021 Estate Chardonnay, les sols arénacés

2ND COURSE

TRUFFLED CAULIFLOWER SOUP WITH HAZELNUT CRUMBLE

2023 Sorellini Pinot Noir

PRIMI / PASTA

HANDMADE POTATO GNOCCHI WITH WHITE TRUFFLE, ROASTED
OYSTER MUSHROOMS & SPRING PEAS, SHAVED GRANA PADANO.

Library Pinot Noir

SECONDO PIATTO

SLOW-BRAISED VEAL CHEEK WITH TRUFFLED CELERY ROOT PURÉE,
ROASTED BABY TURNIPS & HUCKLEBERRY JUS

2021 La Bestia Cabernet Sauvignon

DOLCE

WHITE TRUFFLE & DARK CHOCOLATE POT DE CRÈME WITH
TOASTED HAZELNUTS

2023 Muscat Canelli Cuore d'Oro

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