

EARLY BIRD SPECIAL AVAILABLE UNTIL 6PM

DILWORTH
tasting room
DILWORTH

\$30 PER PERSON (2 COURSES) | \$40 PER PERSON (3 COURSES)

Tax and Gratuity not included. Only one item can be chosen from each category.

No substitutions to menu items. Prix Fixe meals cannot be split or shared.

Limited to parties no larger than 8 guests.

CHOICE OF
APPETIZER

HUMMUS

Roasted Garlic and Tahini Hummus, Olive

Tapenade, Warm Naan

WHIPPED RICOTTA

Hazelnut Dukkah, Honey, Fresh Berries,

Toasted Lepinja Flatbread

CLASSIC BRUSCHETTA

Heirloom Tomato, Basil, Feta, Balsamic

Reduction Over Crostinis

CHOICE OF
ENTRÉE

PROSCIUTTO AND BRIE FLATBREAD

Apricot Jam, Sautéed Apples, Goat Cheese, Arugula

SEARED TUNA*

Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli,

Harissa Crema, Tobiko

PESTO GNOCCHI

Creamy Basil Pesto, Roasted Portobellos, Roasted

Red Peppers, Parmesan

CHOICE OF
DESSERT

WHITE CHOCOLATE BLONDIE

Berry Coulis, Fresh Berries, Torched Meringue

PISTACHIO CHEESE CAKE

Kataifi, Caramel

ESPRESSO MARTINI

Vodka, Brewed Espresso, Fernet Branco, Cocoa

Powder

**TRUFFLE CHIPS INCLUDED
WITH ALL ORDERS**

Tossed with White Truffle Oil,

Fresh Grated Parmesan and

Herbs, Truffle Aioli

Parties of 6 or more will have an automatic 20% gratuity added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies. *Before consuming, these items may be undercooked.

GF=Gluten free V=Vegetarian

704-595-3337 | DILWORTHTR.COM | @DTR_DILWORTH