



Vinoteca Wine Bar & Bistro

Dinner: Sun-Thurs: 5p-10p Fri-Sat: 5p-11p

Dinner Menu The Cold Season

Executive Chef: Lonnie Zoeller
Sous Chef: Ryan McGill

20% gratuity will be added to parties of six or more



Chef's Philosophy

At Vinoteca, our approach to the dining experience is one that focuses on showcasing high quality ingredients. It is our belief that commitment to executing every dish perfectly is a principle that makes for an experience that guests will know and trust to deliver every time.

Creating a menu and sourcing ingredients is a very labor-intensive process, and at Vinoteca we pride ourselves on our dedication to doing so conscientiously and responsibly. We are meticulous about ensuring that our products are farmed and fished responsibly, and that we are doing them justice by presenting them simply and elegantly.

Please enjoy your meal, and many thanks for joining us and allowing us the opportunity to host you.

-Lonnie Zoeller, Executive Chef

A cornerstone of our food philosophy at Vinoteca is a commitment to using local, organic and sustainable products whenever possible. Below is a list of a few vendors from which we source a great deal of our products. They provide us the means to deliver high quality offerings, while also being responsible in terms of our footprint on the environment.

Path Valley Farms Co-op. Pennsylvania

Tuscarora Organic Growers Co-op. Hustontown, Pennsylvania

New Frontier Bison. Madison, Virginia

Sea to Table. Brooklyn, New York



This menu has been conceptualized to showcase our ingredient-driven cuisine. Menu items are designed to be shareable; the “small plates” may serve as first courses, or multiple choices constituting a full meal. The “principal plates” are more substantial and can serve as main courses.

Small Plates

Cannelini Bean Soup black truffle, potato crisp, scallion 2009. damilano. barbera d’asti. piedmont. italy. 12	8
Smoked Butternut Squash Soup duck confit, foie gras lflakes 2007. schloss reinhartshausen. riesling. rheingau, germany. 12	9
Roasted Local Sweet Turnips crème fraîche, walnuts, mustard dressing 2009. champalou. chenin blanc. vouvray, france. 13	10
Petite Baby Carrots apple cardamom sauce, red onion, cider vinaigrette 2010. rappahannock cellars. viognier. virginia. 10	9
Baby Field Green Salad radish, pickled white onion, lemon mosto 2010. hall vineyards. sauvignon blanc. napa, california. 10	8
Arancini goat cheese, garlic aioli, mushroom and caramelized onion ragout 2009. giustiniana. gavi di gavi. cortese. piedmont, italy. 11	12
Grilled Calamari jasmine rice, cuttlefish vinaigrette, golden raisin, pistachio 2010. legado del conde. albariño. rías baixas, spain. 11	10



Principal Plates

Hudson Valley Duck seared breast with golden beets, pea shoots, cippolini onion petals, champagne gastrique, hazelnuts 2008. lil rippa. pinot noir. central otago, new zealand. 14	20
Grass-Fed Angus Sirloin salt-roasted rutabaga, corona beans, kale, chestnuts, demi-glace 2007. santa rita. cabernet sauvignon. maipo valley, chile. 11	21
Featured Fish 2009. roland lavantureaux. chardonnay. petite chablis, france. 14	mkt.
Smoked Butternut Squash Risotto mezzo secco cheese, pumpkin seed oil 2009. eira vella. mencia roble. bierzo, spain. 8	14

Due to seasonal and local nature of products, ingredients are subject to change depending on availability

Consuming raw or undercooked foods may increase the chance of food-borne illness



Desserts

\$6 per selection

Tres Leches

guinness ice cream, shaved dark chocolate
hidalgo-morenita. cream sherry. jerez, spain. 7

Fruit Crisp

crème fraîche ice cream, cinnamon
2000. domaine de la tour vielle. grenache reserva. banyuls, france. 10

Almond Macaroon & Coconut Almond Ice Cream

dates, lavender honey
2007. yalumba botrytis viognier. wrattonbully, south australia. 13



Three Course Prix-Fixe Menu

with optional wine pairings

35

55

First

Cannellini Bean and Black Truffle Soup

2009. damilano. barbera d'asti. piedmont. italy.

Smoked Butternut Squash Soup

2007. schloss reinhartshausen. riesling. rheingau, germany.

Petite Baby Carrots

2010. rappahannock cellars. viognier. virginia.

Arancini

2009. giustiniana. gavi de gavi. cortese. piedmont. italy.

Roasted Local Sweet Turnips

2009. champalou. chenin blanc. vouvray, france.

Baby Field Green Salad

2010. hall vineyards. sauvignon blanc. napa, California.

Grilled Calamari

2010. legado del conde. albariño. rías baixas, spain.

Second

Smoked Butternut Squash Risotto

2009. eira vella. mencia roble. Bierzo, Spain.

Featured Fish

2009. roland lavantureaux. chardonnay. petite chablis, france.

Seared Hudson Valley Duck Breast

2008. lil rippa. pinot noir. central otago, new zealand.

Grass-Fed Black Angus Sirloin

2007. santa rita. cabernet sauvignon. maipo valley, chile.

Dessert

Tres Leches & Guinness Ice Cream

hidalgo-morenita. cream sherry. jerez, spain.

Fruit Crisp

2000. domaine de la tour vielle. grenache reserva. banyuls, france.

Almond Macaroon & Coconut Almond Ice Cream

2007. yalumba botrytis viognier. wrattonbully, south australia.



Charcuterie

Prosciutto di Parma. pork. italy	4
Lomo. pork. spain	5
Jamón Serrano. pork. spain	5
Smoked Speck. pork. germany	5
Chorizo de Revilla. pork. spain	4
Duck Prosciutto. duck. usa	7
Salchichón de Vic. pork. spain	4
Bresaola. beef. usa	7
Jamón Ibérico. pork. spain	12
Chef's Charcuterie Board ½ ounce selection of our cured meats and chef's garniture	25
Chef's Mixed Board mixed selection of meats, cheeses and chef's garniture	30

Crostini

\$6 per selection

- Pan Con Tomate.** tomato pulp, garlic, jamón serrano, manchego
- Boquerones.** white anchovy, roasted red pepper, olive, garlic, chives
- Marmelada.** caña de cabra goat cheese, membrillo paste
- Liver Mousse.** frisée, spicy pecans, candied onions

Garnishes

Pickled Green Beans	3
Spicy Pecans and Figs	3
Marinated Assortment of Olives	5



Cheese

\$5 per selection

\$17 choice of three, with chef's accompaniments

Manchego Pasamontes. la mancha, spain. raw sheep. firm, creamy, and complex

Lamb Chopper. humbolt county, california. pasteurized sheep. semi firm, gouda style, buttery, fruity aromas

Pecorino Grand Cru. sardinia, italy. raw sheep. hard, sharp, and savory

Garrotxa. catalonia, spain. pasteurized goat. mildly herbal and tangy with a hint of hazelnut

Caña de Cabra. murcia, spain. pasteurized goat. creamy, mild flavor with tangy citrus notes

Valdeón león, spain. pasteurized cow, goat. semi-soft, fresh-ripened, intense blue flavor

San Simon de Costa san simon, spain. pasteurized cow. semi-soft, lightly smoked with mild flavor

Morbier. france. raw cow. semi soft, ash center separates morning and evening milk

Gorgonzola Dolce. italy. organic, pasteurized cow. semi soft, rich and spicy with notes of grass

Roccolo. valtaleggio, italy. pasteurized cow. soft and tangy cheese with a hint of forest mushroom

Red Hawk. pt. reyes station, california. pasteurized cow. pungent, full flavored triple cream

Mimolette Extra Vielle. france. pasteurized cow. chewy texture and smoky, bacon-like flavor