



PLUMPJACK WINE DINNER MENU

MARCH 5th, 2025

CADE SAUVIGNON BLANC, 2023

1. SAUTEED PRAWNS

With asparagus and shallot lemon sauce

PLUMPJACK CHARDONNAY, RESERVE 2023

2. MUSHROOM RISOTTO

With porcini and assorted mushrooms

PLUMPJACK, MERLOT, 2022

3. SLICED LOLLIPOP LAMB CHOPS

With cherry rose balsamic red cabbage and fennel

ADAPTATION, PETITE SYRAH, 2019

4. PETIT BEEF WELLINGTON

With red wine demi glace and roasted root vegetables

ODETTE CABERNET SAUVIGNON, 2019

5. BLUEBERRY LEMON TIRAMISU

With lemon cello mascarpone and blueberry ricotta

TO MAKE RESERVATIONS, CONTACT PHILOMENA 412-931-1989.

HAVE YOUR CREDIT CARD READY WHEN MAKING YOUR RESERVATIONS

A COST OF \$250 PER PERSON PLUS TAX AND 20% GRATUITY FOR THE SERVER,
COME AND ENJOY

AN EVENING WITH US AND THE WINE GROUP.



PLUMPJACK WINE/LENTEN DINNER MENU

WEDNESDAY MARCH 5th, 2025

CADE SAUVIGNON BLANC, 2023

1. SAUTEED PRAWNS

With asparagus and shallot lemon sauce

PLUMPJACK CHARDONNAY, RESERVE 2023

2. MUSHROOM RISOTTO

With porcini and assorted mushrooms

PLUMPJACK, MERLOT, 2022

3. SLICED TUNA STEAK

With cherry rose balsamic red cabbage and fennel

ADAPTATION, PETITE SYRAH, 2019

4. TWIN 3oz LOBSTER TAILS

With red wine demi glace and roasted root vegetables

ODETTE CABERNET SAUVIGNON, 2019

5. BLUEBERRY LEMON TIRAMISU

With lemon cello mascarpone and blueberry ricotta

TO MAKE RESERVATIONS, CONTACT PHILOMENA 412-931-1989.

HAVE YOUR CREDIT CARD READY WHEN MAKING YOUR RESERVATIONS

A COST OF \$250 PER PERSON PLUS TAX AND 20% GRATUITY FOR THE SERVER,
DINNER STARTS AT 6:00pm, COME AND ENJOY