RAYSON WINERY & VINEYARDS PRESENTS:

BISTRO Europa

APPETIZERS

ROYAL OSSETRA CAVIAR SERVICE | 125
30 grams of Royal Ossetra Caviar, créme fraiche, shallots, chopped egg whites & confetti of egg yolk

BREAD & BUTTER | 11
assorted breads with sea salt vermont butter

CRAB DIP • GFO | 15
served with crostini
Suggested Pairing: Chardonnay/ Rkatsiteli

BADDA-BOOM SHRIMP | 15
lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat
Suggested Pairing: Rkatsiteli/Élevage Blanc

SOUP DU JOUR | 12
ask your server about the soup of the day!

CRAB HUSHPUPPIES | 21
served with chipotle aioli and honey butter
Suggested Pairing: Pearl D' Blanc/Chardonnay

CRISPY BUFFALO CAULIFLOWER | 14
golden-fried cauliflower tossed in a buffalo sauce, served with a side of ranch
Suggested Pairing: Rkatsiteli/Élevage Blanc

CASINO FRIED CALAMARI | 17
atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow
Suggested Pairing: Cabernet Franc/Rosé

KRISPY GREEN BEANS | 14
lightly battered green beans, topped with parmesan snow, chipotle aioli
Suggested Pairing: Pearl D' Blanc/Chardonnay

FIG BAKED BRIE | 22
brie and fig jam with a phyllo crust, candied walnuts, jam du jour
Suggested Pairing: Pearl D' Blanc/Chardonnay

POMMES FRITES | 12
truffle, Parmesan snow, roasted garlic herb mayo, herbs
Suggested Pairing: What doesn't pair with Truffle Fries?

DEVILED EGGS • GF | 16
feta and thyme filling topped with petite diced beets
Suggested Pairing: Pearl D' Blanc/Chardonnay

EVERYDAY ELEGANCE MENU

SALADS

BLACK & WHITE GARLIC CAESAR • GFO | SM 10 LG 14
romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing)
Suggested Pairing: Pearl D' Blanc/Chardonnay

EUROPA SALAD • GF | 19
mixed greens, pickled onion, grape tomatoes, blue cheese, candied walnuts, balsamic vinaigrette
Suggested Pairing: Rosé/O.H.W Blueberry Wine

WINTER SALAD • GF | 19
arugula, roasted sweet potatoes, candied bacon, red onion, feta, Dijon vinaigrette
Suggested Pairing: Chardonnay/Élevage Rouge

PEAR & STILTON SALAD • GF | 22
Petit Verdot poached pears, stilton cheese, candied walnuts, prosciutto, pomegranate vinaigrette on a bed of arugula
Suggested Pairing: Rosé/Pearl D' Blanc/

ENTREES

PASTA WESTWOOD | 19
italian sausage, onion, pepper, roasted tomato basil cream sauce, served over linguini
Suggested Pairing: Chardonnay/Merlot

EGGPLANT PARMESAN | 19
oven roasted eggplant, house marinara, and cheese, served with a side salad
Suggested Pairings: Rosé/Cabernet Franc

BLACKENED CHICKEN PENNE | 19
mushroom, spinach, bacon, cream sauce
Suggested Pairing: Chardonnay/Élevage Rouge

SAUSAGE & BROCCOLI PENNE | 19
italian sausage, broccoli, cream sauce
Suggested Pairing:Élevage Rouge/Chardonnay

SALMON CAKES | 22
Saffron rice pilaf, vegetable du jour, red pepper remoulad
Suggested Pairing: Chardonnay/Cabernet Franc

PORK PICCATA | 19
tender pork sautéed and finished with bright lemon, butter, capers, spaghetti
Suggested Pairing: Élevage Blanc/ Vidal Blanc

SICILIAN GNOCCHI | 24
pan seared chicken breast, cremini mushrooms, sundried tomatoes, spinach, pan jus, parmesan snow
Suggested Pairing: Merlot/Chardonnay

RAVIOLI CARBONARA | 24
3 cheese ravioli, English peas, bacon lardon and a rich parmesan cream
Suggested Pairing: Chardonnay/Élevage Rouge

CHICKEN FETTUCCINE ALFREDO | 19
grilled chicken, parmesan cream sauce
Suggested Pairing: Chardonnay/Èlevage Blanc

PASTA BOLOGNESE | 24
beef and pork bolognese sauce, basil oil, parmesan
Suggested Pairing: Merlot/Èlevage Rouge

CHICKEN PARMESAN | 24
classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde
Suggested Pairing: Cabernet Franc/Rosé

SHRIMP FIDEO | 24
shrimp and bucatini baked together with tomato sauce
Suggested Pairing: Rosé/ Èlevage Rouge

ADD-ONS

ADD SCALLOPS	| 26
ADD CHICKEN	| 12
ADD SHRIMP	| 14
ADD SALMON	| 19
ADD STEAK MEDALLIONS	| 24

CHEF SELECTION MENU

BROWN SUGAR TARRAGON SALMON* • GF | 24
mashed potatoes, broccolini, lavender honey glaze
Suggested Pairing: Élevage Blanc/Chardonnay

PAN SEARED SCALLOPS & RISOTTO* • GF | 34
spinach and bacon risotto, tarragon and tomato buerre blanc
Suggested Pairing: Chardonnay/Rosè

PARMESEAN CRUSTED TROUT | 32
saffron rice pilaf, vegetable du jour
Suggested Pairing: Pearl D' Blanc/Chardonnay

BAYOU SNAPPER | 34
blackened snapper, creamy polenta topped with a tasso ham, tomato, tri-colored pepper cream sauce, fried spinach
Suggested Pairing: Chardonnay/Élevage Rouge

CRAB STUFFED HADDOCK* | 38
broiled crab stuffed haddock, atop leek puree, vegetable du jour, lemon caper butter sauce
Suggested Pairing: Chardonnay/Vidal Blanc/

PORK RIBEYE* • GF | 29
jerk rubbed, sweet potato mash, pineapple red pepper chutney, vegetable du jour
Suggested Pairing: Cabernet Franc/Élevage Rouge

DUCK BREAST* • GF | 39
pan seared duck breast, haricot verts, creamy mushroom & parmesan risotto, pomegranate gastrique
Suggested Pairing: Cabernet Franc/Founders Reserve

ARGENTINIAN STYLE STEAK FRITES* | 32
beef medallions, parsley, chimichurri, pommes frites
Suggested Pairing: Any Rayson Red!

STEAK MOUTARDE* | 36
steak medallions with shallots, mushrooms, mustard, and demi cream sauce, served with mashed potatoes, vegetable du jour
Suggested Pairing: Cabernet Franc/Èlevage Select

6OZ FILET • GFO | 49
mashed potatoes, vegetable du jour, wild mushroom bordelaise
Suggested Pairing: Merlot/Cabernet Franc

14 OZ RIBEYE STEAK* • GFO | 54
mashed potatoes, vegetable du jour, wild mushroom bordelaise
Suggested Pairing: Élevage Select/Founders Reserve

BEEF BOURGUIGNON | 38
wine braised beef, mashed potatoes, vegetable du jour
Suggested Pairing: Founders Reserve/Élevage Select

• GF MEANS GLUTEN FREE • GFO MEANS GLUTEN FREE OPTIONAL
~AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE~
* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

JOIN OUR NEWSLETTER!
EVENT DETAILS, PRE-SALES,
SPECIAL OFFERS & MORE

Rayson WINERY & VINEYARDS

EXPLORE OUR WINE CLUB!
ON-SITE 15% OFF FOR ALL
MEMBERS

WHITE/ROSÉ

RAYSON ROSÈ **$29/$10**
(15% OFF FOR WINE CLUB MEMBERS)
This wine possesses enticing aromatics of peach, watermelon rind, white flowers, and the luscious essence of ripe strawberries. This vibrant wine unfolds on the palate with a delightful parade of red fruit and citrus, complemented by lively acidity for a refreshing touch. The journey culminates in a crisp, clean, and utterly mouth-watering finish.
Varietal: Cabernet Franc 75%, Vidal Blanc 25%

RAYSON RIESLING **$27/$10**
(15% OFF FOR WNE CLUB MEMBERS)
This dry Riesling captivates with notes of stone fruit and white flowers. Flavors of ripe apple, pear, and apricot dance on the palate, complemented by a subtle floral undertone. The wine's refreshing finish leaves a mouth-watering impression. This wine will pair beautifully with soft cheeses, spicy foods, and oysters or other shellfish.
Varietal: Riesling

ÈLEVAGE BLANC **$29/$10**
(15% OFF FOR WINE CLUB MEMBERS)
Indulge in our exquisite white blend, where the essence of crushed stone, steel, and fresh pear intertwine with hints of pineapple. On the palate, experience a tantalizing burst of juiciness and vibrancy, accentuated by flavors of white fruit with a subtle touch of lychee. Delicate notes of white flowers enchant the senses, leading to a refreshingly crisp, clean finish that lingers with each sip.
Varietal: Varietals: 55% Vidal Blanc, 45% Rkatsiteli

RAYSON VIDAL BLANC **$29/$10**
(15% OFF FOR WINE CLUB MEMBERS)
Enjoy our exquisite Vidal Blanc, where the essence of crushed stone, pineapple, and fresh pear intertwine with hints of white flowers. On the palate, experience a tantalizing burst of juiciness and vibrancy, accentuated by flavors of tropical fruits with a subtle touch of minerals.
Varietal: Vidal Blanc

RAYSON CHARDONNAY **$42/$12**
(15% OFF FOR WINE CLUB MEMBERS)
Indulge in the rich flavors of our barrel-aged Chardonnay, meticulously crafted from grapes nurtured in the North Carolina sun. With captivating aromas of stone fruit and citrus framed by toasted oak and roasted nuts, this wine offers a velvety mouthfeel, a juicy palate and a lingering finish. This wine is perfect for savoring with a lobster or shrimp roll, buttered pasta, white fish or a big bowl of buttered popcorn.
Varietal: Chardonnay

SPARKLING

PEARL D' BLANC **$52/$13**
(15% OFF FOR WINE CLUB MEMBERS)
On the nose, enticing aromas of tropical fruits like pineapple and passion fruit mingle harmoniously with hints of white flowers and citrus, creating a bouquet that is both vibrant and refined. The palate is crisp and lively, with a refreshing acidity that enhances the wine's energy and balance. Notes of citrus and a touch of minerality provide depth, leading to a graceful, lingering finish that leaves a lasting impression of finesse and vibrancy.
Varietal: Vidal Blanc

LA BARRIQUE **$52**
(15% OFF FOR WINE CLUB MEMBERS)
The wine was aged gently on its lees in neutral French oak barrels, adding subtle texture, depth, and nuance without overshadowing the freshness of the fruit. The result is a beautifully layered rosé offering vibrant aromas of wild strawberry, fresh raspberry, rose petal, citrus zest, and delicate floral notes, complemented by a refined palate of crisp red berries, soft creaminess, and a lingering mineral finish.
Varietal: Cabernet Franc 75%, Vidal Blanc 25%

RKATSITELI ***NEW RELEASE!!!*** **$32/$11**
(15% OFF FOR WINE CLUB MEMBERS)
This ancient grape in an off-dry style boasts aromas of crushed stone, kiwi, and citrus zest that dance with hints of honeysuckle. On the palate, experience a tantalizing burst of vibrancy, accentuated by flavors of stone fruit with a touch of citrus and crushed stone.
Varietal: Rkatsiteli

DESSERT WINES

O.H.W BLUEBERRY WINE **$39/$12**
(500 ML BOTTLE) PORT STYLE
(15% OFF FOR WINE CLUB MEMBERS)
Varietal: Blueberry

SWEET VERMOUTH BLANC **$29/$9**
(15% OFF FOR WINE CLUB MEMBERS)
This sweet white vermouth was aged and steeped with a proprietary blend of herbs & botanicals.
Varietal: Sauvignon Blanc 90%, Chardonnay 5%, Viognier 5%

REDS

ÉLEVAGE ROUGE **$39/$11**
(15% OFF FOR WINE CLUB MEMBERS)
Indulge in this exquisite red blend, where vibrant notes of plum, raspberry, and cedar harmonize with enticing hints of baking spice. Experience a burst of red fruit and lively acidity that dances on your palate, enveloped in a luxurious, velvety texture. The well-integrated tannins lead to a captivating finish of salted caramel and berry compote.
Varietal: 50% Petit Verdot, 20% Cabernet Sauvignon, 20% Cabernet Franc, 10% Merlot

FOUNDERS RESERVE **$72/$19**
(15% OFF FOR WINE CLUB MEMBERS)
This blend represents the best lots of wine that we were able to assemble. This multi-vintage red wine offers aromatic layers of dark fruit, raisin, cedar, spice, and caramel. The palate is rich and luxurious, featuring vibrant blue fruit, a hint of raisin and prune, and a mouthwatering finish, all framed by plush, well-integrated tannins.
Varietal: 85% Cabernet Sauvignon, 7.5% Merlot, 7.5% Cabernet Franc

RAYSON CABERNET FRANC **$54/$14**
(15% OFF FOR WINE CLUB MEMBERS)
The palate unfolds with the essence of strawberry preserve, cedar, and berry compote, embraced by the comforting notes of baking spice. As you savor each sip, discover the nuanced elegance of bright red fruit, spice, and mocha, all harmonized by well-integrated tannins. A mouthwatering finish lingers, leaving an indelible imprint on the wine's refined complexity. This wine can age for a decade or more if properly stored.
Varietal: Cabernet Franc

ÉLEVAGE SELECT **$69/$18**
NEW RELEASE!!!
(15% OFF FOR WINE CLUB MEMBERS)
Savor the allure of this exquisite wine, where the enticing fragrance of ripe red berries intertwines with seductive notes of mocha and baking spice. Experience a burst of beautiful vibrancy and baked fruit on the palate, as each sip unfolds a symphony of flavors. The journey culminates in a rich, velvety finish, adorned with polished tannins that leave an enduring impression. A wine that elevates every moment to a sensorial celebration.
Varietal: 33% Cabernet Franc, 33% Cabernet Sauvignon, 33% Petit Verdot

RAYSON MERLOT **$54/$14**
(15% OFF FOR WINE CLUB MEMBERS)
The aromatics unfold with inviting notes of baked plum and ripe cherry, layered with warm baking spice, butterscotch, and a touch of cedar. On the palate, the wine is both vibrant and luxuriously lush, revealing waves of red fruit that carry through to a long, polished finish. Subtle spice lingers alongside silky, well-integrated tannins that provide structure without overshadowing the wine's elegance.
Varietal: Merlot

WINE-TAILS

PALOMA $14 - Élevage Blanc, Sweet Vermouth Blanc, Grapefruit Juice, on the rocks

MIMOSA $14 - Pearl D' Blanc, Orange Juice

SANGRIA $16 - Sunday Only
Élevage Rouge, O.H.W Blueberry Wine, Orange Juice, Sugar, Fresh Fruit, on the rocks