

TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

Testarossa Winery is a 19th century winery uniquely different than other venues. Our winery offers the elegance, charm and service you are looking for when planning your special event. We are located in the historic Novitiate Winery, just half a mile from downtown Los Gatos, minutes away from the heart of Silicon Valley.

All rental rates include:

Wine

- A selection of our award-winning Testarossa Winery flagship wines.

Gourmet Cuisine

- Menu prepared by one of our preferred, local caterers

Facility Rental

- 3 hours of space rental in either our Niciare Room, Cave or spacious Palazzio Room
- Complimentary wireless internet access
- Professional wine service from our friendly staff

Tables, Chairs and Linen

- Up to twenty 60" round tables
- Up to 150 Chiavari chairs
- China for up to 150 guests
- Stainless Steel dining flatware
- Riedel Crystal glassware
- Two 6' banquet tables
- Up to ten 8' banquet tables
- Up to ten 36" round tables which can also be used for taller cocktail style tables
- Basic Linens in Ivory or Khaki

Non-alcoholic Beverage Package

- Sodas, bottled water, coffee and tea

Coordination Services including:

- Initial meeting and site tour explaining all of the possibilities and policies of an event at Testarossa Winery
- Guidance in selecting vendors from our preferred vendor list
- Assistance in wine selection
- Final meeting to confirm all details, including time line and floor plan

Available Upgrades:

- Premium Wine Tasting\$5 per guest
- Bottled Beer Service.....\$10 per guest
- Sparkling Wine.....\$10 per guest
- Single Vineyard Wine Upgrade\$15 per guest
- Additional hours.....\$250 per half hour
- Place Cards.....up to 100 cards (\$1 each thereafter)

Thank you for thinking of us for your event!

TESTAROSSA

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Premium Package

Le Papillon

Passed Appetizers

(Please Choose Five)

Pheasant Pate with Pear-Black Pepper Relish

Fennel Jellies with Meyer Lemon Marmalade

*Lavender Infused Foie Gras Mousse
on Puff Pastry*

Braised Lamb Terrine with Horseradish Sabayon

Salt Cured Foie Gras with Quince Jelly

*Lobster Brandade with
Browned Butter Vinaigrette*

Roquefort Popover with Apple-Hazelnut Salad

Truffled Lobster Tartar with Meyer Lemon

Fresh Salmon Tartar on Toasted Brioche

Minced Quail Tart in Madeira Glaze

*Dungeness Crab and Ruby Grapefruit
Terrine in Fillo*

Roasted Vegetable and Goat Cheese Pave

*Seared Foie Gras on Toast with
Julienne Vegetables*

*Southwestern Style Chicken Sausage with
Red Pepper Sauce*

*Smoked Salmon on a Roasted Shallot
Cream Cheese Cake*

Ahi Tuna Sashimi with Wasabi Soy Sauce

*Bay Shrimp in a Fillo Cup with
Bordelaise Mousseline*

Lobster Sausage with Saffron Mousse and Caviar

Smoked Sturgeon with Raisin-Almond Relish

*Caramelized Onion and Smoked Gouda Galette
with Smoked Duck*

*Green Curry and Halibut Mousse
with Mango Chutney*

Ratatouille on Toasted Brioche

Escargot Cream Puffs with Sweet Garlic Confit

*Grilled Sea Scallops with Creole Spices
and Light Cream*

*Marinated Manila Clams with Tomatoes
and Scallions*

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First Course

(Please Choose One)

Appetizers

Ahi Tuna Sashimi with Grated Daikon and Soy Wasabi Sauce

Grilled Vegetable Terrine with Tomato Confit and Sweet Basil

Artisan Foie Gras Terrine with Fresh Mango Gastrique

Hamachi Tartar with Avocado, Lemon and Pea Shoot Emulsion

Dungeness Crab Souffle with Lemon-Saffron Beurre Blanc and Caviar

Maine Lobster Tian with Mango, Avocado and Miso

Grilled Sea Scallops with Hazelnut Polenta and Preserved Lemon

Tortellini with Asparagus, Morels and Madeira Cream

Cold Soups

Chilled Minted English Pea Soup

Heirloom Tomato Gazpacho

Chilled Cucumber and Yogurt

Chilled Carrot and Coconut Milk Soup

Chilled Corn Chowder with a Lobster Timbale

Fennel Vichyssoise

Truffled Peach Soup

Celery Root and Apple Velouté

Heirloom Tomato Water

Warm Soups

Lobster Bisque with a Sweet Corn Timbale

Artichoke Soup with Porcini Mushrooms

*Sugar Snap Pea Soup with Roasted Button
Shiitake Mushrooms*

*Duck Soup with Wild Rice and
Julienne Aromatic Vegetables*

Corn Chowder

Butternut Squash Soup with Pumpkin Seed Oil

Pureed Wild Mushroom Soup

Asparagus Soup

Potato-Fennel Soup

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LOS GATOS  CALIFORNIA

First Course Continued

Salads

*Pear Salad with Baby Lettuce, Toasted Pecans, Chambord Vinaigrette
and Grated Feta Cheese*

*Mushroom Salad with Bay Shrimp, Roasted Red Peppers, Smoked Bacon
and Fine Herb Vinaigrette*

*Couscous Salad with Baby Green Lentils, Frissee, Haricot Vert, Almonds,
Tomatoes and Saffron Vinaigrette*

Dungeness Crab Salad with Citrus Sections, Micro Greens and Cointreau Vinaigrette

Assorted Green Salad with Sherry Vinaigrette and Danish Blue Cheese

*Heirloom Tomato Salad with Parmesan Shortcakes, Goat Cheese,
Red Onions and Sweet Basil*

Spice Roasted Duck Salad with Tart Apples, Belgian Endives and Hazelnut Vinaigrette

Roasted Beet Salad with Pistachio Oil Vinaigrette and Goat Cheese Sabayon

Entree

(Please Choose One or Two for a Combination Entree)

Fish Selections:

Herb Crusted Halibut with Dill and Cherry Tomatoes

Slow Roasted King Salmon with Lemon Thyme and Caper Relish

Grilled Swordfish with Coconut Milk Curry and Fresh Mango Chutney

Poached Pave of Petrale Sole with Lemon Saffron Reduction

Butter Poached Gulf Prawns with Lemon and Risotto Croquettes

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Entrée Continued...

Fowl Selections:

Grilled Tolenas Farms Quail with Madeira-Truffle Reduction and Crispy Leeks

Braised Breast of Duck with Gingered Orange Glaze and Wild Rice Crêpe

Roasted Breast of Pheasant with Cognac, Porcini Mushrooms and a Red Beet Pave

Roasted Poussin with Black Forbidden Rice and Thyme Scented Jus

Pinot Noir Braised Squab with Shallots and Wild Mushrooms

Meat Selections:

*Grilled Medallion of Filet Mignon with Cognac Jus Sauce
and Sautéed Wild Mushrooms*

Grilled Medallions of Beef Tenderloin with Ginger Glace and Crispy Shallots

Pepper Seared Filet of Beef with Brandy Demi-Glace

*Roasted Loin of Red Deer with Cabernet-Truffle Reduction
and a Parsnip Tart*

Grilled Noisettes of Lamb with Cabernet Jus and Dried Sour Cherries

Spice Seared Pork Tenderloin with a Yam Timbale and Red Onion Marmalade

Vegetarian Options:

Please Ask for Our Vegetarian Menu

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Dessert

(Please Choose One)

Traditional Crème Caramel

Apple Tart Frangipagne

Flourless Chocolate Truffle Cake

Individual Seasonal Berry Tartlets

Chocolate Macadamia Nut Marquis

Raspberry and White Chocolate Napoleon

Orange and Bittersweet Chocolate Tart

Fresh Berries Jubilee over Vanilla Gelato

Poppy Seed Cheesecake with Fresh Raspberries

*Fresh Berries Corbeille in Almond Cookie Cup
with Grand Marnier Cream*

Six Nut Crusted Pound Cake with Apricot Glaze

Vanilla Custard Crepe with Meyer Lemon Butterscotch

Coconut Almond Macaroon Tart with Amaretto Crème Anglaise

*Selection of Petite Fours: Variety of Chocolate Truffles,
Toffee, Cookies, Petite Cakes and Pastries*

25-150 guests \$175.00 per guest

Dinner packages include Testarossa Single Vineyard Wines.

All Club Testarossa Members will receive \$5.00 off per person.

Entrée selections for each guest must be given one week prior to event date.

Place cards are REQUIRED for all plated dinners, and are available through Testarossa Winery.