Farm Tapas Menu At Willow Creek Winery

We have designed this menu for pairing our delicious wines to small savory dishes from fantastic local Chefs to share with good friends & loved ones at our beautiful farm. Keeping in the true sense of the word “Tapas”. Enjoy!

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Book your next private event here at our farm.

For more info visit WillowCreekWineryCapeMay.com

**Specialty Cheeses**

All specialty cheeses plated in 3oz portions served with marinated olives, nuts & grapes.

Funky Goat (California) $15

This is a serious goat cheese aged 60 days. Flavors of herb, citrus

and fresh cream.

Truffle Tremor Goat (California) $14

Balanced marriage of ripened goat and black truffles. Heavy floral, herb and shitake mushroom notes.

Drunken Goat (Spain) $15

Semi-firm pasteurized goat cheese from Spain cured for 72 hours in red wine. Sweet, smooth with a gentle, mild fruity flavor.

Old Quebec Cheddar (Canada) $14

Canadian cows milk. Aged 2 years with a complex sharpness, crumbly texture. Pleasantly acidic aroma and sharp finish.

Whiskey Cheddar (Ireland) $15

Sheep and cows milk, medium texture with a robust flavor of whiskey. This creamy cheese has undertones of the woody nutty taste of Irish whiskey.

Noord Gouda (Netherlands) $14

4 years aged cows milk. Tangy and crunchy with a butterscotch finish. Served with Turkish figs and almonds

Manchego Sheep (Spain)$14

Aged 60 days, firm and compact with a buttery texture. Well-developed distinctive flavor. creamy and slight piquancy.

Burgundy Triple Cream $12

French cows milk from the Burgundy part of France. Rich and creamy all the way through with a strong pungent aroma.

**Gruyere (Switzerland) $12**

Produced in Gruyere, Switzerland this delicious cheese is pale in color with a rich, creamy , slightly nutty taste.

**Danish Blue (Denmark) $14**

Semi soft and delicious strong bite, blue cheese made from the finest Danish cows milk.

Imported Fine Meats

All fine meats plated in 3oz portions served with

Turkish figs/ French Baguette/ Olive Oil / Grapes

Classico Prosciutto (Italy) $14

Aged 16 months in Parma Italy, this boned by hand leg of pork is the highest quality of exquisite goodness.

Spiced Chorizo (Spain) $14

This delicious pork sausage is smoked with Spanish paprika, native chili peppers with flavors of spice and a little honey.

Serrano Ham (Spain) $12

Mouth watering, deep complex flavor.

Dry cured for at least 14 months in the mountainous regions of Spain, this ham has intense flavor and a firmer, drier texture.

Sopressata Friuli (Italy) $14

From the Friuli region of Italy. Semisweet dried Italian salami that has exceptional authentic flavor.

Capicola (Italy) $13

 Pork shoulder that is hand rubbed with spices and dry cured for months in a dry aging room in Italy. Sliced thin to capture its true tenderness. A rich earthy flavor that will melt your taste buds.

Wilde Cock

Cheese Board Combo $27

Choose any three of the specialty cheeses and/or imported meats plated in 2oz portions served with marinated olives, nuts, sliced baguette, figs, spiced olive oil for dipping and grapes.

**Tasty Tapas**

Scottati Asparagus $9

Farm Fresh Asparagus wrapped in thinly sliced prosciutto with a balsamic reduction drizzle and fresh mozzarella.

Speziato Asparagus $9

Farm Fresh Asparagus wrapped in thinly sliced, spiced Capicola topped with goat cheese and a farm honey drizzle.

Jersey Salad $11

Fresh chopped arugula served with sweet preserved jersey peach, goat cheese, walnuts, with a homemade

raspberry vinaigrette drizzle.

Summer Bruschetta $11

Tomatoes, peppers, onions, fresh parsley, tossed with thinly sliced garlic, olive oil, crushed black pepper and Asiago cheese. Served with crisp slices of French baguette.

Wilde Cock Pulled Pork $12

Pulled pork with a honey mango sauce served on French baguette or a tomato basil wrap. Served with homemade

southern cabbage coleslaw.

Summer Skewer $9

Roasted Peppers/ Fresh Mozzarella/ Jersey Tomato/Marinated Artichoke/ Olives and Fresh Basil

served with an extra virgin olive oil drizzle.

Wilde Cock Smoked Brisket $14

Chef Parkers Famous 36 hour smoked brisket served on French baguette with honey mango bbq sauce or horsey sauce served with cabbage coleslaw.

Personal Specialty Flat Bread Pizzas

served on an 8 inch seasoned flatbread

Classic Pie $9

Chef Parker’s fresh tomato marinara topped with shredded mozzarella and parmesan, fresh herbs and spices,

baked crispy.

Margarita Pie $11

8 inch flat bread topped with fresh basil leaves, fresh mozzarella, and jersey plum tomatoes .

3 Cheese Blanco Pie $11

8 inch flat bread rubbed with garlic & extra virgin olive oil, topped with crumbled bleu cheese, shredded mozzarella and fresh parmesans baked crispy.

Wilde Cock White Pie $13

Olive oil brushed across an 8 inch flat bread topped with crumbled bleu cheese, shredded mozzarella, and

thinly sliced prosciutto.

Additional Personal Pizza Toppings

Add any of our specialty cheeses or meats to any pizza for $3 each topping.

**Welcome to Willow Creek**

**Farm & Winery**

**Enjoy Wines & Sangria By The Glass, Bottle or Growler. We have a delicious light fare Tapas menu to pair to our wines and offer a fantastic place to host unforgettable events.**

**Wilde Cock White (Release Date August 6th)**

**A special blend of our estate Malvasia Bianca & Sauvignon blanc blended with late harvest Pinot Grigio from Ohio.**

**$24b / $7g / $22.80Cp**

**Wilde Cock Prestige White**

**A delicious blend of Sauvignon Blanc from our farm and Sauvignon Blanc from Santa Barbara, California.**

**A true stand alone white, often referred to as the “red wine drinkers white”.**

**$26b / $8g / $24.70Cp**

**2012 Pinot Noir Estate Red-Limited Reserve**

**Made in a traditional French style. Smokey spices with high acids. Barrel aged only 9 months to offer light body.**

**Perfect for fatty meats & game dishes or serve chilled to refresh your palette with spicy dishes.**

**$28b / $8g / $26.60Cp**

**2012 Bacchus Red-Limited Reserve**

**A special estate blend of some of our vineyards finest reds. Unfiltered, medium**

**bodied, with gentle tannins and hints of spice. French Oak aged 13 months.**

**Only 1,000 bottles for the whole planet!**

**$34b / $9g / $32.30Cp**

**Wilde Cock Red**

**East meets west with this beautiful blend of Merlot from our farm and Petite Shiraz from Santa Barbara, California**. **A truly unique taste that goes well with just about every dish or special occasion.**

**$26b / $8g / $24.70Cp**

**Wilde Cock Prestige Red**

**A secret blend of reds from our farm and some delicious California reds. Well**

**balanced with juicy flavors of berry and black cherry.**

**$37b / $10g / $35.15Cp**

**Meditrina Rosa**

**Estate blend of Merlot and Sauvignon Blanc, lightly sweetened**

**with a special grape fructose. Only 1,000 bottles for the whole planet!**

**$27b / $7g / $25.65Cp**

**Blackberry Merlot (Release Date August 6th 2014)**

**Made with fermented Ohio blackberries and our estate 2011 Merlot, this wine is clean, crisp and semi sweet delicious.**

**$25b / $7g / $23.75Cp**

**Wilde Cock Sweet White**

**A special blend of our incredible West Cape May Sauvignon Blanc blended with Orange Moscato**

**from California. Not too sweet, but perfect to mix with club soda for a summertime spritzer.**

**$24b / $7g / $22.80Cp**

**Wilde Cock Apple**

**Made from 100% New Jersey Apples. Clean, crisp, balanced acids.**

**Like a fine white wine with a delicious hint of apples this will surprise and delight even the biggest wine snobs.**

**$23b / $7g / $21.85Cp**

**Wilde Cock Sangria (served in a refillable moonshine growler)**

**Our Wilde Cock Sangria is made with unique fruit nectars blended with our wines to make 36 different types of “Old World Sangria.” Sangria flavors change weekly. All Growlers Should Be Kept Cold &Should Be Consumed In 5 Days!**

**$25b / $15 Refill/ $6g / $23.75Cp**

**\*Cp=Case Price. Receive the Case Price (Cp) when you mix or match any 12 bottles or growlers.**

**Summer Special ~ Purchase any 12 bottles and receive a gift card for a return visit wine tasting for 4 guests. ($40 value)**

**We are open everyday all year round. Please sign our guest book to receive our monthly newsletter**

**Or visit us at WillowCreekWineryCapeMay.Com ~ Facebook ~ Twitter ~ Instagram ~ Pintrest**