



## STARTERS

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### **Artisan Cheese Slate<sup>N</sup>**

Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam  
Gluten-free crackers available

### **Artisan Cheese & Charcuterie Slate<sup>N</sup>**

Artisan cheeses, cured meats, dried fruit, candied nuts, pickled jardinière, crackers, whole-grain mustard, The Winemaker's Kitchen Jam  
Gluten-free crackers available

### **Fig & Blue Flatbread**

Black Mission Fig Jam, gorgonzola dolce, rosemary, olive oil, shaved Prosciutto San Daniele

### **Roasted Peach & Burrata Flatbread**

Onion jam, rosemary brown butter crust, parmesan, red wine syrup

### **Short Rib Poutine**

Wine-braised short ribs, hand-cut frites, brown gravy, cheese curds

### **Buffalo Cauliflower<sup>V</sup>**

Fried cauliflower, sweet & spicy Buffalo sauce, shaved celery, blue cheese dressing

### **Local Mushroom & Red Wine Arancini**

Roasted tomato aioli, parmesan, fried basil

### **Golden Beet & Pine Nut Hummus<sup>N</sup>**

Grilled pita bread, tzatziki sauce, Persian cucumbers

### **Ricotta Gnocchi<sup>N</sup>**

Chicken bolognese, peas, mushrooms, white pesto

### **New Hampshire Oysters on the Half Shell<sup>GF</sup>**

White wine mignonette, The Winemaker's Kitchen Jalapeño Pepper wine bloody mary cocktail sauce, horseradish

### **Tuna Poke Bowl<sup>GF</sup>**

Yellowfin tuna, seaweed salad, edamame, puffed wild rice, pickled radish, tamari crackers

### **Red Pork Belly Buns**

Hibiscus cured slow roasted pork belly, pickled carrots, cilantro, sticky soy mayo, steamed buns

### **Cheese Fondue**

Warm Alpine cheese & LaBelle wine dip. Potatoes, cauliflower, sourdough, smoked sausage, roasted grapes

GF = Gluten Free | N = May Contain Nuts | V = Vegetarian

\*Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness.

Please inform your server if you have sensitivities or allergens as we can make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.



## SOUP & SALAD

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### Seasonal Daily Soup

Chef's choice soup of the day

### French Onion Soup

Wine spiked sweet onions & broth, crusty bread, gruyere cheese, parmesan

### New England

### Clam Chowder

Mini cheddar biscuits & chives

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### Summer Greens & Herbs

Petite greens, garden herbs, tomato, Persian cucumbers, radish, white wine tarragon vinaigrette

### Warm Spinach Salad

House made bacon, parmesan, roasted mushrooms, lemon vinaigrette

### Caesar Salad

Artisan romaine, grilled foccacia, lemon, white anchovy, parmesan, creamy garlic anchovy dressing

### Kale Cobb Salad

Blue cheese, avocado, tomato, bacon, corn, pickled red onions, egg, The Winemaker's Kitchen Seyval Blanc Vinaigrette

### Grilled Vegetable Salad

Baby arugula, grilled vegetables, pistou, marinated goat cheese, balsamic red wine vinaigrette

### Grilled Salmon Nicoise

Romaine, tomato, potatoes, olives, egg, asparagus, dijon vinaigrette

### Salad Additions

LaBelle chicken salad  
Grilled shrimp  
Marinated chicken breast  
Pan-seared salmon

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## MAIN COURSES

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### Steak Frites

Grilled ribeye cap, hand-cut frites, LaBelle Americus wine butter, crispy garlic and watercress salad  
Pair with **Americus**

### Za'atar Crusted Salmon

Warm chick pea, spinach, mint, farro and cipollini onion salad, The Winemaker's Kitchen Red Wine Syrup  
Pair with **Chardonnay** or **Granite State Red**

### Prime NY Strip <sup>GF</sup>

Creme fraiche mashed yukon gold potatoes, roasted baby carrots, red wine demi glace  
Pair with **Malbec**

### Five Spice Marinated Duck Breast

Warm soba noodle sesame salad, asian vegetables, sticky soy, fried taro & pickled radish  
Pair with **Gewurztraminer**

### Grilled Swordfish Steak

Lobster, corn and applewood smoked bacon succotash, hushpuppies, smoked paprika aioli  
Pair with **Amherst Vineyard White**

### White Wine Brined Brick Chicken

Gianonne Farms chicken, Panzanella Tuscan bread and vegetable salad, aged balsamic  
Pair with **Riesling**

### Mushroom Risotto <sup>GF</sup>

Dunks mushrooms, spinach, English peas, grilled figs, red wine syrup  
Pair with **Red Alchemy**

### LaBelle Farm Burger

Grass-fed all natural beef, brioche roll. Choice of hand-cut frites or house salad  
Pair with **Americus**

### Traditional

Tomato, leaf lettuce, local cheddar, LaBelle Seyval Blanc wine mustard

### Winemaker's

Leaf lettuce, crispy fried shallots, béarnaise spread

### Mushroom

Leaf lettuce, red onion, mushroom, gruyere, LaBelle Seyval Blanc wine mustard

Add applewood smoked bacon

### Shaved Ribeye Sandwich

Local mushrooms, gruyere cheese, pickled red onions, baby arugula, toasted garlic bread, hand-cut frites or house salad

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## **BRUNCH** Availability: Saturday & Sunday, until 2:00pm

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### **Avocado Toast**

Grilled tuscan bread, avocado, baby arugula salad, fresh tomato salsa, bacon, crispy fried poached egg, pomegranate gastrique

### **Farm Fresh Frittata**

Asparagus, caramelized onions, roasted red peppers, basil pesto, goat cheese; with baby green salad, red wine vinaigrette

### **Croque Monsieur Strata**

Diced ham, gruyere, red onion, white wine cream, frisée salad

### **Cinnamon Bun Waffle <sup>V</sup>**

Candied pecans, cream cheese frosting, house-made bourbon caramel

### **Blue Crab Benedict**

Two poached eggs, warm crab salad, Old Bay hollandaise, toasted english muffin; with petite green and pickled onion salad, The Winemaker's Kitchen Seyval Blanc Vinaigrette

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## 2021 SUMMER PERFORMANCE SERIES

*at LaBelle Winery Derry*

### MAY

27 JT Express: The Music of James Taylor

### JUNE

3 Scarab: The Journey Experience  
11 Ca\$h Only: Jammin' on Johnny Cash  
17 Stand Up Comedy with Steve Sweeney  
24 Dueling Pianos with The Flying Ivories

### JULY

2 Won't Back Down: Tribute to Tom Petty  
8 Clay Cook LIVE  
16 Martin & Kelly LIVE  
22 Moondance: The Ultimate Van Morrison Tribute  
29 No Shoes Nation Band

### AUGUST

6 Introduction: The Chicago Experience  
12 Comedian Christine Hurley LIVE  
19 The Eagles Experience  
26 Changes In Latitudes: The Premier Jimmy Buffett Tribute Show

### SEPTEMBER

2 Dueling Pianos with The Flying Ivories

Go to [linktr.ee/labellewinery](https://linktr.ee/labellewinery) to order tickets and learn more!

*presenting  
sponson*

**AUTOFAIR**  
Makes It Happen!



My husband, Cesar Arboleda, and I welcome you to LaBelle Winery, which began in 2001 as my dream of building a place where the community could celebrate life's moments while savoring excellent cuisine artisan wine.

4083 days later, we opened LaBelle Winery Amherst in October 2012, home to our wine production cellar, an Event Center, Art Gallery, Wine and Gift Shop, Bistro Restaurant, and Vineyards. In September 2017, we opened LaBelle Winery Portsmouth, a wine and gift shop located in the heart of Market Square, and in 2021, we opened LaBelle Winery Derry. LaBelle Winery Derry is now home to LaBelle Market, an Event Center, Art Gallery, LaBelle Winery, a Vineyard, Golf Course, and Mini-Golf Course. Each location provides you with a unique experience, reflecting the differences in what each property offers in services, aesthetics, and landscape.

No matter which location you visit, it's our mission to provide you with The LaBelle Winery Experience: our commitment to provide you with the best service, cuisine, wine, and enrichment, every time you visit. Your LaBelle Experience means everything to us.

Thank you for celebrating life's moments with us today, and we look forward to continuing to earn your trust in the LaBelle Brand. Cesar, I, and our entire team welcome you to LaBelle Winery. Enjoy every moment.

A handwritten signature in cursive script that reads 'Amy LaBelle'.

Amy LaBelle  
Winemaker and Founder