



Small Plates

Arancini* \$8

Arborio rice with Italian sausage, mozzarella and parmesan and Fresh Herbs on Rustic Tomato Sauce Topped with Feta Cheese

Pairing: Zinfandel

Mini Crispy Chicken Sandwich \$9**

Shitake mushroom, pickled onion, sundried tomato aioli and arugula on Genoa bakery ciabatta roll

Pairing: Chardonnay

Moroccan Flatbread \$8**

Spiced ground beef, feta, tomato sauce, crème fraiche red onion and shaved fennel

Pairing: Cabernet, Merlot, Zinfandel

Poached Salmon* \$11

Over sous vide apple puree with a hint of vanilla, topped with an apple chive salad and extra virgin olive oil

Pairing: Chardonnay

Cracked Potatoes \$6

Crispy fried, dusted with rosemary salt served with smoked paprika dipping sauce

Pairing: Chardonnay, Merlot, Zinfandel

Pasilla Pork "Taco" \$7**

Beeler's Pork simmered with pasilla chili, mandarin orange, and hoisin sauce, in wonton taco shell garnished with crème fraiche and thyme

Pairing: Zinfandel

*Gluten Free

**Vegetarian Options Available

Customization of menu items is limited.

Thank you for your understanding



Food and Wine Pairings \$20
Vegetarian Alternative

2020 Carneros Chardonnay

Griddled Hodo Tofu
over apple puree, topped with a salad of apple, chive
and lemon zest

2018 Napa Valley Merlot

Moroccan Spiced Impossible Meat
on Naan bread with tomato puree, feta cheese,
toasted and shaved fennel

2019 Rombauer Zinfandel

Trumpet Mushroom Taco
with smokey and sweet pasilla peppers, mandarin orange, hoisin sauce and
fresh thyme on wonton taco shell

**Customization of menu items is limited.
Thank you for your understanding**



Food and Wine Pairings \$20

2020 Carneros Chardonnay

Poached Ora King Salmon

Over sous vide apple puree with a hint of vanilla, topped with an apple chive salad and extra virgin olive oil

2018 Napa Valley Merlot

Moroccan Spiced Beef

Spiced ground beef, feta, tomato sauce, crème fraiche red onion and shaved fennel

2019 Rombauer Zinfandel

Pasilla Pork Taco

Beeler's Pork simmered with pasilla chili, mandarin orange, and hoisin sauce, in wonton taco shell garnished with crème fraiche and thyme

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Brunch

Smoked Salmon Eggs Benedict \$9

poached egg, smoked salmon, melted leek, caramelized onion naan,
smoked paprika, classic hollandaise sauce

Sterling Caviar \$75

supreme sturgeon caviar (30g), house made brioche toast, egg
yolk mousse, sieved egg white, crème fraiche, fresh chive

Brioche French Toast \$6

local macerated strawberries, toasted almond, lemon ricotta,
house made brioche

Croque Madam \$6

house made brioche, smoked ham, dijon mustard, gruyere cheese,
creamy mornay sauce, fried egg served open faced

Pasilla Pork Hash \$7

crispy russet potato, slow braised pork, crème fraiche, hoisin,
pickled red onion, fresh thyme
add fried egg + \$3

Cracked Morning Potato \$6

creamy mornay sauce, chives



Joy of Wine Experience

2020 Proprietors Selection Chardonnay Carneros

Shrimp & Grits

Seared Jumbo Prawn

Anson Mills white polenta, goat cheese, tarragon,
herb roasted tomato, crispy pork belly

2019 Fiddletown Zinfandel

Seared Organic Mary's Duck Breast

dried cherry compote, five-spice, rosemary

2010 Stice Lane Cabernet Sauvignon

Medallion of Filet Mignon

trumpet royale mushroom, black truffle & olive mixture, thyme, demi-glace

***Menu is Gluten Free**



Joy of Wine Experience
Vegetarian Alternative

2020 Proprietors Selection Chardonnay Carneros

Anson Mills white polenta

tarragon, herb roasted tomato, smoked eggplant

2019 Fiddletown Zinfandel

Seared 5-Spice Tofu

dried cherry compote, rosemary

2010 Stice Lane Cabernet Sauvignon

Trumpet Royale Mushroom

black truffle & olive mixture, thyme, demi-glace

***Menu is Gluten Free**