



Small Plates

Friday-Monday

Arancini* \$8

arborio rice with italian sausage, mozzarella, parmesan and fresh herbs on rustic tomato sauce, topped with feta

Pairing: Zinfandel

Mini Crispy Chicken Sandwich \$9**

Shiitake mushroom, pickled onion, sun-dried tomato aioli & arugula on Genoa bakery ciabatta

Pairing: Chardonnay

Moroccan Flatbread \$8**

spiced ground beef, feta, tomato sauce, crème fraîche, red onion & shaved fennel

Pairing: Cabernet, Merlot, Zinfandel

Ora King Salmon* \$11

seared, with melted & crispy leeks, over lemon ricotta

Pairing: Chardonnay

Cracked Potatoes \$6

crispy fried, dusted with rosemary salt, with smoked paprika dipping sauce

Pairing: Chardonnay, Merlot, Zinfandel

Pasilla Pork "Taco"* \$7**

Beeler's Pork simmered with pasilla chili, mandarin orange & hoisin sauce, in wonton shell with crème fraîche and thyme

Pairing: Zinfandel

Arugula Salad \$5

goat cheese, fennel, toasted almonds, lemon

Pairing: Sauvignon Blanc

Sample Menu

*Gluten Free / **Vegetarian Options Available



Food Pairing

\$20

To Accompany your Wine Tasting Experience

2020 Carneros Chardonnay

Poached Ora King Salmon

(Veg Option: Hodo Tofu)

Seared, with melted and crispy leeks, over lemon ricotta

2018 Napa Valley Merlot

Moroccan Spiced Beef

(Veg Option: Impossible "Beef")

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

2019 Rombauer Zinfandel

Pasilla Pork Taco

(Veg Option: Trumpet Mushroom)

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

Sample Menu

The Joy of Wine



Join us for Brunch!

Friday-Sunday 10am-Noon

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 Madame \$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

Sample Menu

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Reserve Wine & Food Pairing

included with tour experience - offered at 10am Fri-Mon

2020 Proprietor Selection Chardonnay

Shrimp & Grits

Seared Jumbo Prawn

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

vegetarian/vegan option:

Anson Mills White Polenta
tarragon, herb roasted tomato, smoked eggplant

2019 Fiddletown Zinfandel

Seared Organic Mary's Duck Breast

dried cherry compote, five-spice, rosemary

vegetarian/vegan option:

Seared 5-Spice Tofu
dried cherry compote, rosemary

2010 Stice Lane Cabernet Sauvignon

Medallion of Filet Mignon

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

vegetarian/vegan option:

Trumpet Royale Mushroom
black truffle & olive, thyme, demi-glace

Sample Menu

menu is gluten-free as written

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