



SHARABLES

TSAR NICOULAI CAVIAR

1 oz. of Your Choice of Tsar Nicoulai Caviar Served with Blinis and Creme Fraîche

CLASSIC ...\$50/OZ. OSETRA ...\$85/OZ. RESERVE ...\$95/OZ.

CAVIAR SAMPLER.....\$115

1/2 oz. Each of Classic, Osetra and Reserve Caviars, Served with Blinis, Truffle Potato Chips, Cold Smoked Salmon and Creme Fraîche

OYSTERS ON THE HALF SHELL | \$20 1/2 DOZEN \$38 DOZEN

Served with Mignonette and Lemon Wedges

DEVEILED EGGS | \$14

Creamy Develed Eggs with Crispy Prosciutto
Four Halves per Order

SMOKED SALMON TARTARE | \$20

Chopped Cold Smoked Salmon with Shallots, Capers Creme Fraiche,
Chives and Caviar Served with Brioche Toast Points

ARTISAN CHEESE & CHARCUTERIE BOARD | \$35

Selection of Three Cheeses and Three Cured Meats with Dried Apricots,
Caramelized Walnuts

MEDITERRANEAN HUMMUS | \$14

Served with Tzatziki, Cured Olives and Warm Pita Bread

BRIE & HONEY | \$18

Wedge of Double Crème Brie with our Estate Honey, Dried Apricots,
Marcona Almonds and Crackers

CURED OLIVES | \$12

Black and Green Olives Marinated in Olive Oil, Garlic and Red Chili Flakes

ESTATE OLIVE OIL SAMPLER | \$12

A Tasting of Four of Our Estate Olive Oils and Balsamic Vinegar Served with
Bread

SOUP & SALAD

ASPARAGUS SOUP | \$14

Creamy Asparagus Soup with Fennel Pollen Creme Fraiche

LOCAL MIXED GREEN SALAD | \$14

Local Organically Grown Greens with Artichoke Beignets, Toasted
Sunflower Seeds, Shaved Watermelon Radish in Late Harvest Reisling
Vinaigrette

SPINACH & GOAT CHEESE SALAD | \$14

Local Baby Spinach Tossed in a Balsamic Vinaigrette with Laura
Chenel's Goat Cheese Crumbles, Dried Cranberries and Caramelized
Walnuts

BEEF CARPACCIO & ARUGULA SALAD | \$18

Thinly Sliced Filet Mignon with Shaved Parmesan, Arugula and Italian
Breadsticks

SIDES

KETTLE CHIPS | \$10

Add Blue Cheese Sauce and Green Onions \$3

CRISPY FRENCH FRIES | \$10

Option to Add Black Truffle Puree for \$5

BEER BATTERED ONION RINGS | \$10

FLATBREADS

MARGHERITA FLATBREAD | \$18

Nine Slice Flatbread with Red Sauce, Mozzarella, Sliced Tomato and a Basil
Drizzle

SPINACH & RICOTTA FLATBREAD | \$18

Nine Slice Flatbread with Garlic Olive Oil, Mozzarella, Ricotta Cheese
and Red Chili Flakes

ROSEMARY, POTATO AND CRISPY BACON | \$20

Nine Slice Flatbread with Red Sauce, Mozzarella, Thinly Sliced Potatoes, White
Onion and Bacon Crumbles

BLACK MISSION FIG & PROSCIUTTO | \$22

Nine Slice Flatbread with Fig Jam Spread, Mozzarella, Thinly Sliced Prosciutto,
Blue Cheese, Arugula and Dried Black Mission Figs in Glaze

SANDWICHES & MAINS

BLAT SANDWICH | \$16

Applewood Smoked Bacon, Lettuce, Avocado and Tomato on Toasted
Sourdough with Aioli and Served with Kettle Chips

PULLED PORK TACOS | \$17

Spicy Pulled Pork with Pico De Gallo on Corn Tortillas
Three per Order

FRIED CHICKEN SANDWICH \$18

Crispy Cajun Spiced Fried Chicken Breast with Aioli, Tomato, Lettuce & Dill
Pickles on a Toasted Brioche Slider Bun served with Kettle Chips

LOBSTER ROLL | \$23

New England Style Lobster Roll Served with Old Bay Seasoned Fries

PRIME ANGUS BEEF BURGER | \$18

1/3 lb. Prime Angus Beef on Brioche Bun with Cheddar Cheese, Grilled Onions
Lettuce, Tomato, Pickles and a Side of Fries
Add Bacon for \$3, or Bleu Cheese for \$2, or a Farm Fresh Egg for \$3.50

FRENCH DIP SANDWICH | \$23

Thinly Sliced Beef on a Soft Roll with Swiss Cheese and Garlic Aioli Served
Horseradish Cream and Au Jus for Dipping and a Side of Kettle Chips

SURF AND TURF SLIDERS | \$24

Seared Filet Mignon with Lobster Salad on a Toasted Brioche Slider Bun
Served with Old Bay Seasoned Fries
Two per Order

STEAK FRITES \$28

Seared Black Angus Tri-Tip Steak with Green Peppercorn Sauce and Crispy
French Fries

SWEETS

CHOCOLATE TRUFFLES | \$14

Pairs Perfectly with our Red Wine Flight
Six Assorted Flavored Truffles

FRENCH MACAROONS | \$12

Five Assorted Flavors

WARM APPLE TART | \$10

Warm Apple Tart with Vanilla Gelato and Salted Caramel Sauce

CHOCOLATE HAZELNUT CRUNCH | \$14

A Small Square of Chocolate Hazelnut Crunch Cake with Dark
Chocolate Espresso Cup Filled with Hazelnut Mousse