



# TWIN ROCKS

ESTATE WINERY

## WINE MENU

	<i>GLASS</i>	<i>BOTTLE</i>
2021 SPARKLING ROSÉ	\$15	\$45
2021 BLANC DE NOIR	\$15	\$45
2021 SAUVIGNON BLANC	\$12	\$32
2020 GRENACHE BLANC	\$12	\$32
2022 "LOTUS BLOSSOM" GRENACHE BLANC	\$15	\$40
2022 GRENACHE ROSE	\$12	\$32
2021 CHARDONNAY - NAPA VALLEY	\$16	\$50
2019 PINOT NOIR - SONOMA COAST	\$15	\$45
2020 LONE ROCK RED BLEND	\$10	\$30
2019 GRENACHE	\$14	\$42
2020 CABERNET SAUVIGNON	\$20	\$59
2020 PETIT VERDOT	\$20	\$59
2019 "RESERVE" CABERNET SAUVIGNON	\$35	\$125

### DISCOVERY TASTING \$25

1 OZ. OF EACH WINE

**ONE TASTING FEE WAVED WITH PURCHASE OF ONE BOTTLE**

N.V. Blanc De Noir

2022 "Lotus Blossom" Grenache Blanc

2020 Lone Rock Red Blend

2020 Cabernet Sauvignon

### ADD FOOD PAIRING \$25

**FOUR SMALL BITES PAIRED**

**WITH EACH WINE IN THE DISCOVERY FLIGHT**

Smoked Salmon and Caviar on Blini

Warm Brie and Honey on Baguette

Parmigiano Reggiano Stuffed Date

Duck Rillettes with Dijon on Crostini

### FLIGHTS

**WHITE WINE FLIGHT**      *2 OZ. OF EACH WINE*      \$30  
Sauvignon Blanc, Lotus Blossom, Grenache Blanc, Chardonnay

**RED WINE FLIGHT**      *2 OZ. OF EACH WINE*      \$34  
Pinot Noir, Grenache, Lone Rock Blend, Cabernet Sauvignon

### ADDITIONAL BEVERAGES

Blood Orange Mimosa .....\$15  
Peach Bellini.....\$15  
Frosé/Frosé Blanc.....\$14  
Bottled Beers.....\$6  
Soda.....\$2.50  
Bottled Water.....\$4  
Sparkling or Still  
Iced Tea or Arnold Palmer.....\$5





## MENU

### GRILLED PEACH & RICOTTA CROSTINI | \$14

*Grilled Local Farm Peaches Served Over Ricotta Cheese on Crostini. Three per Order.*

### POTATO CROQUETTE | \$14

*Deep Fried Potato Croquette with Gruyere and Roasted Corn*

### CRISPY CALAMARI | \$15

*Lightly Breaded and Flash Fried, Served with Lemon Aioli*

### SMOKED SALMON CARPACCIO | \$18

*Thinly Sliced Cold Smoked Salmon with Crème Fresh, Fried Capers and Pickled Garden Vegetables. Served with Crostini.*

### ROASTED BEET SALAD | \$15

*Roasted Red Beets with Herb Crème Fraîche and a Citrus Vinaigrette*

### PEAR & ARUGULA SALAD | \$14

*Served with Blue Cheese Crumbles, Candied Pecans and Tossed in a Riesling Vinaigrette*

### HAM & BRIE PANINI | \$15

*Thinly Sliced Fra'Mani Ham and Double Creme Brie Served with House-Made Truffle Chips*

### BEEF SLIDERS WITH BACON JAM | \$18

*Served with French Fries and Aioli. Two per Order.*

### APPLE, GORGONZOLA & PROSCIUTTO SAN DANIELE PIZZA | \$25

*12-inch, Eight Slice Pizza with Tomato Sauce, Mozzarella Cheese, Black Mission Fig Jam, Thinly Sliced Prosciutto, Arugula and a Balsamic Glaze*

### 14OZ ALLEN BROTHERS RIBEYE STEAK | \$36

*Served with confit of Fingerling Potatoes and Purple Carrots*

## CHEESE, CHARCUTERIE & CAVIAR

### ARTISAN CHEESE & CHARCUTERIE BOARD | \$35

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

### BREAD & OLIVE OIL | \$10

*Bread with a Tasting of Our Estate Olive Oils and Balsamic Vinegar*

### BRIE & HONEY | \$18

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

### OLIVE TAPENADE WITH PITA | \$9

### TSAR NICOULAI CAVIAR

*1 oz. of Your Choice of Tsar Nicolai Caviar Served with Blinis, Truffle Potato Chips and Creme Fraîche*

*Classic .....\$50/oz.*

*Osetra .....\$85/oz.*

*Reserve .....\$95/oz.*

*Sampler.....\$115*

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

## SWEETS

### CHOCOLATE GENACHE | \$10

*Silky Chocolate Pudding with Blackberry Gel and Caramelized White Chocolate*

### CHOCOLATE TRUFFLES | \$14

*Six Assorted Flavored Truffles | Pairs Perfectly with our Red Wine Flight*