



SHARABLES

TSAR NICOULAI CAVIAR

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

CLASSIC ...\$60/OZ. OSETRA ...\$90/OZ. RESERVE ...\$115/OZ.

CAVIAR SAMPLER.....\$125

1/2 oz. Each of Classic, Osetra and Reserve Caviars, Served with Blinis, Truffle Potato Chips, Cold Smoked Salmon and Creme Fraiche
PAIRS WITH N.V. BLANC DE BLANCS

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

Served with Mignonette and Lemon Wedges

PAIRS WITH 2022 "LOTUS BLOSSOM" GRENACHE BLANC

ARTISAN CHEESE & CHARCUTERIE BOARD | \$35

Selection of Three Cheeses and Three Cured Meats with Medjool Dates, Dried Apricots, Caramelized Walnuts and Fresh Fruit

PAIRS WITH 2020 ESTATE GRENACHE

MEDITERRANEAN HUMMUS | \$14

Served with Tzatziki, Cured Olives and Warm Pita Bread

PAIRS WITH 2022 GRENACHE ROSÉ

BRIE & HONEY | \$18

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

PAIRS WITH 2021 NAPA VALLEY CHARDONNAY

CURED OLIVES | \$12

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

PAIRS WITH 2021 ESTATE BARBERA

ESTATE OLIVE OIL SAMPLER | \$12

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

PAIRS WITH N.V. SPARKLING ROSÉ

SALADS

LOCAL MIXED GREEN SALAD | \$14

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

PAIRS WITH 2022 ESTATE SAUVIGNON BLANC

STRAWBERRY & GOAT CHEESE SALAD | \$18

Sliced Farm Fresh Strawberries with Arugula, Toasted Almonds, Beluga Lentils, Shaved Fennel, Pickled Shallots and Crumbled Goat Cheese with a Champagne Vinaigrette and Balsamic Reduction

PAIRS WITH 2022 ESTATE GRENACHE ROSÉ

BEEF CARPACCIO & ARUGULA SALAD | \$18

Thinly Sliced Filet Mignon with Shaved Parmesan, Fried Capers, Twin

Rocks Estate Extra Virgin Olive Oil, Arugula and Italian Breadsticks

PAIRS WITH 2021 NAPA VALLEY CHARDONNAY

SIDES

CRISPY FRENCH FRIES | \$10

Option to Add Black Truffle Puree for \$5

BEER BATTERED ONION RINGS | \$12

FLATBREADS

MARGHERITA FLATBREAD | \$18

Nine Slice Flatbread with Red Sauce, Mozzarella, Sliced Tomato and Fresh Basil
PAIRS WITH 2020 ESTATE GRENACHE BLANC

WILD MUSHROOM & RICOTTA FLATBREAD | \$22

Nine Slice Flatbread with Garlic Olive Oil, Sauteed Wild Mushrooms, Caramelized Onions, Arugula, Ricotta Cheese and Red Chili Flakes
PAIRS WITH 2020 ESTATE GRENACHE

BLACK MISSION FIG & PROSCIUTTO | \$22

Nine Slice Flatbread with Fig Jam Spread, Mozzarella, Thinly Sliced Prosciutto, Blue Cheese, Pea Shoots and Dried Black Mission Fig Glaze

PAIRS WITH 2021 ESTATE PRIMITIVO

SANDWICHES & MAINS

CHICKEN SALAD WRAP \$22

Roasted Chicken Breast with Aioli, Tarragon, Toasted Cashews and Lemon Zest Wrapped on Sundried Tomato Wrap and Served with Mixed Green Salad in Late Harvest Reisling Vinaigrette

PAIRS WITH 2022 ESTATE GRENACHE ROSÉ

LOBSTER ROLL | \$25

New England Style Lobster Roll Served with Old Bay Seasoned Fries

PAIRS WITH 2021 NAPA VALLEY CHARDONNAY

PRIME ANGUS BEEF BURGER | \$18

1/3 lb. Prime Angus Beef on Brioche Bun with Cheddar Cheese, Caramelized 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

PAIRS WITH 2021 ESTATE PRIMITIVO

PAN SEARED SCALLOPS | \$36

Three Pan Seared Scallops with Black Lentil Salad, Cucumber, Avocado Mousse, Lime Supremes and Twin Rocks Garden Fresh Herbs

PAIRS WITH 2022 ESTATE SAUVIGNON BLANC

GRILLED FILET MIGNON | \$38

Grilled Petite Filet Mignon with Celery Root Purée, Braised Shallot, Roasted Summer Squash Chimichurri Salad and Saba Drizzle.

PAIRS WITH 2021 ESTATE CABNERT SAUVIGNON

SWEETS

CHOCOLATE TRUFFLES | \$14

Six Assorted Flavored Truffles.

PAIRS WITH RED WINE FLIGHT

FRENCH MACAROONS | \$14

Six Assorted Flavors. Pairs with our Sparkling Rose

PAIRS WITH WHITE WINE FLIGHT

ICE CREAM SANDWICH \$8

Two Chocolate Chip cookies with a Vanilla Gelato center

SORBET \$8

One Scoop of Strawberry or Passion Fruit Sorbet

GELATO \$8

One Scoop of Espresso or Pistachio Gelato