



## SHAREABLES

### TSAR NICOULAI CAVIAR

1 oz. of Your Choice of Tsar Nicolai Caviar Served with Blini, Crème Fraîche 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 Blini, Truffle Potato Chips, Cold Smoked Salmon and Crème Fraîche  
**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**

### TIGER PRAWN & SCALLOP CEVICHE | \$20

Fresh Scallops and Tiger Prawns Diced with Fresno Chili, Shallots, Cucumber, Lemon, Lime and Cilantro, Served with Crispy Wontons  
**PAIRS WITH 2022 ESTATE SAUVIGNON 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

### SUMMERTIME GAZPACHO | \$16

Purée of Black Watermelon, Cucumber, Heirloom Tomato, Shallots and Bell Pepper, Served Chilled with Toasted Pumpkin Seeds and Lemon Crema  
**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**

### PEACH, HEIRLOOM TOMATO & BURRATA | \$18

Twin Peaks Orchards Peaches with Local Heirloom Tomatoes, Crispy Prosciutto, Pea Shoots, Sea Salt, Green Goddess Oil and Grilled Sourdough Bread  
**PAIRS WITH 2021 NAPA VALLEY CHARDONNAY**

## 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, Sautéed Wild Mushrooms, Caramelized Onions, Arugula, Ricotta Cheese and Red Chili Flakes  
**PAIRS WITH 2020 ESTATE GRENACHE**

### ROASTED CORN & CHORIZO FLATBREAD | \$22

Nine-slice Flatbread with Roasted Sweet Corn, Spanish Chorizo, Heirloom Cherry Tomatoes, Fingerling Potatoes, Spicy Aioli and Micro Cilantro  
**PAIRS WITH 2021 ESTATE BARBERA**

## SANDWICHES & MAINS

### LOBSTER ROLL | \$25

New England Style Lobster Roll Served with Old Bay Seasoned Fries  
**PAIRS WITH 2021 NAPA VALLEY CHARDONNAY**

### CRISPY FRIED CHICKEN SANDWICH | \$18

Crispy Fried Chicken Breast with Spicy Aioli, Tomato, Lettuce and Dill Pickles on a Toasted Brioche Slider Bun, Served with Crispy Fries  
**PAIRS WITH 2022 GRENACHE ROSÉ**

### PRIME ANGUS CHEESEBURGER | \$18

1/3 lb. Prime Angus Beef with Cheddar Cheese, Caramelized Onions, Lettuce, Tomato and Pickles on Brioche Bun, Served with Crispy Fries  
Add Bacon for \$3, or a Farm Fresh Egg for \$3.50  
**PAIRS WITH 2021 ESTATE PRIMITIVO**

### LOADED BLUE CHEESE BURGER | \$20

1/3 lb. Prime Angus Beef with Onion Rings, Blue Cheese, Bacon and Fig Aioli on a Brioche Bun, Served with Crispy Fries  
**PAIRS WITH 2021 ESTATE BARBERA**

## SIDES

### CRISPY FRENCH FRIES | \$10

Add Black Truffle Purée for \$5

### BEER BATTERED ONION RINGS | \$12

## SWEETS

### CHOCOLATE TRUFFLES | \$14

Six Truffles of Assorted Flavors  
**PAIRS WITH RED WINE FLIGHT**

### FRENCH MACARONS | \$14

Six Assorted Flavors, Pairs with our Sparkling Rosé  
**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