



## SHAREABLES

### TSAR NICOULAI CAVIAR

1/2 oz. of Your Choice of Tsar Nicoulai Caviar Served with Blini, Crème Fraîche and Chives

1/2 OZ. CLASSIC \$38 / 1/2 OZ. OSETRA \$45 / 1/2 OZ. RESERVE \$55

### 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 2022 ESTATE BLANC DE BLANCS**

### OYSTERS ON THE HALF SHELL | \$22 1/2 DOZEN \$45 DOZEN

Served with Mignonette and Lemon Wedges

**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 | \$17

Served with Crudité, Cured Olives and Warm Pita Bread

**PAIRS WITH 2022 GRENACHE ROSÉ**

### BRIE & HONEY | \$20

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

**PAIRS WITH 2021 NAPA VALLEY CHARDONNAY**

### CURED OLIVES | \$15

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

**PAIRS WITH 2021 ESTATE BARBERA**

### ESTATE OLIVE OIL SAMPLER | \$16

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

**PAIRS WITH 2022 ESTATE GRENACHE ROSÉ**

## SALADS & SIDES

### STRAWBERRY & GOAT CHEESE SALAD | \$19

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 | \$20

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**

### CRISPY FRENCH FRIES | \$10

Served with Ketchup

### TRUFFLE FRIES | \$15

Crispy Fries with Truffle Puree and Parmesan Cheese Served with Aioli

## FLATBREADS

### HEIRLOOM TOMATO FLATBREAD | \$22

Nine-slice Flatbread with Red Sauce, Mozzarella, Sliced Tomato and Fresh Basil

**PAIRS WITH 2020 ESTATE GRENACHE BLANC**

### WILD MUSHROOM & RICOTTA FLATBREAD | \$23

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 | \$24

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 | \$28

New England Style Lobster Roll Served with Old Bay Seasoned Fries

**PAIRS WITH 2021 NAPA VALLEY CHARDONNAY**

### CRISPY FRIED CHICKEN SANDWICH | \$20

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**

### TIGER PRAWN TACOS | \$24

Marinated Tiger Prawns Sautéed and Served in Corn Tortilla with Peach Salsa, Avocado Crema, and Cilantro. Three Tacos per Order.

**PAIRS WITH 2020 ESTATE GRENACHE BLANC**

### PRIME ANGUS CHEESEBURGER | \$22

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, Avocado \$2, Blue Cheese \$2 or a Farm Fresh Egg for \$3.50

**PAIRS WITH 2021 ESTATE PRIMITIVO**

## SWEETS

### CHOCOLATE TRUFFLES | \$16

Six Truffles of Assorted Flavors

**PAIRS WITH RED WINE FLIGHT**

### FRENCH MACARONS | \$16

Six Assorted Flavors, Pairs with our Sparkling Rosé

**PAIRS WITH WHITE WINE FLIGHT**

### ICE CREAM SANDWICH \$10

Two Chocolate Chip Cookies with a Vanilla Gelato Center

### SORBET OR GELATO \$10

One Scoop of Strawberry Sorbet, Passion Fruit Sorbet, Espresso Gelato, or Pistachio Gelato