



## 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 | \$23 1/2 DOZEN

\$45 DOZEN

Served with Mignonette and Lemon Wedges

**PAIRS WITH 2022 ESTATE SAUVIGNON BLANC**

### ARTISAN CHEESE & CHARCUTERIE BOARD | \$36

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

### BOSC PEAR & ENDIVE SALAD | \$18

Sliced Farm Fresh Bosc Pears with Belgian Endive, Frosted Walnuts, Bacon Crumbles, Blue Cheese, Fine Herbs with a Tarragon Vinaigrette

**PAIRS WITH 2022 ESTATE GRENACHE ROSÉ**

### MEDITERRANEAN SALAD | \$17

Heirloom tomatoes, Kalamata Olives, English Cucumbers, Garbanzo Beans, Sunflower Seeds, Feta Cheese, tossed with Arugula in an Herbed Balsamic Vinaigrette

**PAIRS WITH 2023 ESTATE SAUVIGNON BLANC**

## 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**

### SORBET OR GELATO \$10

One Scoop of Raspberry Sorbet, Lemon Fruit Sorbet, Espresso Gelato, or Pistachio Gelato

## FLATBREADS

### MARGHERITA FLATBREAD | \$22

Nine-slice Flatbread with Red Sauce, Mozzarella, Sliced Heirloom Tomatoes and Fresh Basil and a Drizzle of Twin Rocks Basil Oil

**PAIRS WITH 2020 ESTATE GRENACHE BLANC**

### SPINACH & RICOTTA FLATBREAD | \$22

Nine-slice Flatbread with Garlic Olive Oil, Sautéed Spinach, Bellwether Farms Ricotta, and Red Chili Flakes

**PAIRS WITH 2022 ESTATE GRENACHE ROSÉ**

### AUTUMN HARVEST FLATBREAD | \$24

Nine-slice Flatbread with Roasted Delicata Squash, Mozzarella and Manchego Cheese, Pork Sausage, Braised Kale, Shallots and Romesco Sauce

**PAIRS WITH 2020 LONE ROCK RED WINE BLEND**

## SANDWICHES & MAINS

### LOBSTER ROLL | \$28

New England Style Lobster Roll Drizzled in Drawn Butter and Served with Old Bay Seasoned Fries

**PAIRS WITH 2021 NAPA VALLEY CHARDONNAY**

### BACON & RANCH CHICKEN SANDWICH | \$21

Crispy Fried Chicken Breast with Swiss Cheese, Applewood Smoked Bacon, Tomato, Lettuce and Dill Pickles on a Toasted Brioche Slider Bun and Served with Crispy Fries

**PAIRS WITH 2022 GRENACHE ROSÉ**

### SMOKED PULLED PORK TACOS | \$21

Smoked Pulled Pork Served in Artisan Corn Tortillas with House-made Mole, Apple Slaw. Three Tacos per Order.

**PAIRS WITH 2020 ESTATE GRENACHE BLANC**

### TWIN ROCKS WAGYU CHEESEBURGER | \$22

1/3 lb. Twin Rocks Estate Grown Wagyu Beef with Cheddar Cheese, Caramelized Onions, Lettuce, Tomato and Pickles on Brioche Bun

Served with Crispy Fries

Add Bacon for \$3, Blue Cheese \$2 or a Farm Fresh Egg for \$3.50

**PAIRS WITH 2022 ESTATE PRIMITIVO**

### SHRIMP SCAMPI | \$28

Sautéed Shrimp with Sweet Peppers, Cherry Tomatoes, Tossed with Linguine in a Lemon, Butter and Parmesan Sauce

**PAIRS WITH 2020 GENACHE BLANC**

### LOBSTER MAC & CHEESE | \$36

Cellentani Pasta with Lobster Chunks in a Three-Cheese Cream Sauce Topped with Breadcrumbs

**PAIRS WITH 2022 GRENACHE ROSÉ**

### NY STEAK FRITES | \$35

Searched NY Steak Served Medium with Chimichurri Sauce and Crispy French Fries.

**PAIRS WITH 2022 CABERNET SAUVIGNON**

## SIDES

### CRISPY FRENCH FRIES | \$10

Served with Ketchup

### TRUFFLE FRIES | \$15

Crispy Fries with Truffle Puree and Parmesan Cheese Served with Aioli