

# FARM FUSION

## SHARABLES

### FRESH BEAUSOLIEL OYSTERS

24

*Half dozen fresh shucked beausoleil oysters  
with mignonette & lemon  
pairs with 2023 Lotus Blossom White Wine Blend*

### ARTISAN BOARD

36

*Chef's selection of cheeses, cured meats,  
mixed nuts & seasonal fruit  
pairs with 2020 Estate Grenache*

### BRIE & HONEY

19

*Seasonal fruit, mixed nuts & crisps  
pairs with 2023 Estate Sauvignon Blanc*

### SALMON CARPACCIO

22

*Capers, crème fresh, dill infused oil,  
smoked salmon & crostini  
pairs with 2023 Estate Sparkling Rosé*

### TRUFFLE FRIES

18

*Truffle puree, parmesan cheese & aioli  
pairs with 2021 Napa Valley Chardonnay*

### OSETRA CAVIAR

45

*Tsar Nicoulai Osetra 1/2 oz, blini,  
crème fraiche & chives  
pairs with N.V. Blanc De Blancs*

### ESTATE OLIVE OIL SAMPLER

16

*Tasting of four oils & balsamic vinegar  
served with dipping bread  
pairs with 2022 Estate Grenache Rosé*

## SWEETS

### WARM CHOCOLATE CHIP COOKIE

10

*Perfect for sharing!  
pairs with 2022 Estate Cabernet Sauvignon*

### FRENCH MACARONS

16

*Six assorted flavors  
pairs with 2023 Estate Sparkling Rosé*

### GELATO

11

*Hazelnut swirl crunch or vanilla bean  
pairs with 2022 Estate Barbera*

## SALADS

### HARVEST ROOTS

18

*Roasted garden beets, sunchokes,  
chickpeas, estate olive oil, herbs,  
avocado, spiced nut crumble, infused sea salt  
pairs with 2023 Estate Sparkling Rosé*

### CLASSIC CAESAR

16

*Sweet gem lettuce, parmesan, croutons,  
house caesar dressing & meyer lemon  
pairs with 2023 Estate Sauvignon Blanc*

## FLATBREADS

### MARGHERITA

22

*Tomato sauce, mozzarella, tomato,  
& fresh basil  
pairs with 2020 Grenache Blanc*

### PEPPERONI, BACON & HOT HONEY

19

*Three cheese, tomato sauce  
& chili infused estate honey  
pairs with 2020 Lone Rock Red Wine Blend*

## SANDWICHES

### THE WAGYU BURGER

22

*Estate farm raised beef, american cheese, tomato,  
grilled onions, pickles, lettuce  
pairs with 2022 Estate Primitivo*

### LOBSTER ROLL

32

*Warm butter, mayonnaise & chives  
served with fries or potato chips  
pairs with 2021 Napa Valley Chardonnay*

### BACON & RANCH CHICKEN

22

*Crispy chicken breast, swiss cheese, tomato, bacon  
lettuce & dill pickles on brioche  
pairs with 2021 Napa Valley Chardonnay*

# BRUNCH

served daily until 3pm

## AVOCADO TOAST

19

*Artisan sourdough bread,  
crème fraiche, avocado*

*pairs with 2023 Lotus Blossom White Wine Blend*

## SMOKED SALMON OMELETTE

20

*2 farm eggs, mozzarella cheese,  
& smoked salmon with arugula salad*  
*pairs with 2023 Estate Sauvignon Blanc*

## FRENCH TOAST

18

*Sourdough, berries, maple syrup  
& whipped cream*  
*pairs with 2023 Estate Sparkling Rosé*

## TWO EGGS

12

*2 farm eggs your way, arugula  
salad & toast*  
*pairs with N.V. Blanc de Blanc*

## LOBSTER BENEDICT

28

*Sourdough, two poached eggs, lobster,  
hollandaise with arugula salad*  
*pairs with 2022 Estate Grenache Rosé*

## CHICKEN & WAFFLE

23

*Crispy chicken, waffle & hot honey butter*  
*pairs with 2023 Estate Sparkling Rosé*

## STEAK & EGGS

24

*2 farm eggs, smoked tri tip, toast*  
*pairs with 2022 Estate Cabernet Sauvignon*

*add: Bacon 4, Lobster 16, Avocado 4, Steak 10, Smoke Salmon 10, Prawns 8 or Caviar 35*

# PLATES

## MAC & CHEESE

22

*Cellentani pasta, three cheese & seasoned breadcrumbs*  
*pairs with pairs with 2022 Estate Grenache Rosé*

## SHRIMP SCAMPI

24

*Tiger prawns, garlic olive oil, tomatoes, bucatini and parmesan*  
*pairs with pairs with 2020 Estate Grenache Blanc*

## STEAK FRITES

26

*Smoked tri tip, peppered gravy, truffle fries*  
*pairs with pairs with 2022 Estate Cabernet Sauvignon*



### Private Events

*Celebrate in Style—weddings, corporate gatherings, or any occasion. We'll make it unforgettable!*  
*Michelle Klaff. Event Manager. 926-587-0618 ext.3*

### Join Our Wine Club

*Enjoy exclusive discounts and access to special events.*  
*Ask your server for more details*