

Culinary Offerings

BY EXECUTIVE CHEF, CHERYL VINNEGE

Appetizers

CHEESE & CHARCUTERIE PLATE - \$19 (HALF)/\$29 (FULL)

Artisan cheeses and gourmet meats, dried fruits, nuts, crackers and olives

BAGUETTE - \$7

Warm demi-loaf served with choice of sun dried tomato hummus or Olea Farms olive oil or both - add \$3

FRITES - \$8

Bowl of garlic parmesan fries, served with pesto aioli

GOAT CHEESE & ROSÉ JALAPENO JELLY- \$12

Creamy goat cheese with Rosé jalapeno jelly topped with edible flower confetti, served with crostini

CRUDITE - \$10

Seasonal, fresh assorted veggies served with our housemade sun dried tomato hummus

GRILLED STONE FRUIT CAPRESE SALAD - \$12

Grilled summer stone fruit with mozzarella, heirloom tomatoes, basil ribbons and balsamic reduction

MIXED GOURMET OLIVES - \$6

Entrees

WATERMELON AND ARUGULA SALAD- \$14

PAIR WITH 2021 VIN GRIS CUVÉE

Baby arugula tossed in rice white wine vinaigrette, topped with sweet watermelon, crumbled feta cheese and crispy chickpeas (V)

GAZPACHO & SALAD - \$16

PAIR WITH 2021 VIN GRIS CUVÉE

Chilled soup made of pureed seasonal vegetables, topped with creme fraiche and chives. Served with a house side salad (V)

ORZO PASTA SALAD - \$15

PAIR WITH 2021 VIOGNIER

Orzo pasta, feta cheese, cherry tomatoes, grilled corn and avocado chunks all tossed in a summer citrus vinaigrette. (V) Add grilled shrimp \$8

CHICKEN PICCATA - \$20

PAIR WITH 2020 TRES VIOLET

Chicken thigh with a creamy lemon caper sauce, served over warm orzo pasta. Served with a house side salad

LAMB LOLLIPOPS - \$20

PAIR WITH 2019 MOOSE

Marinated and grilled New Zealand lamb pops with Mint pesto. (Medium-rare) Served with a house side salad

DEVIL'S CANYON BURGER - \$22

PAIR WITH 2020 LLOYD

1/3 lb. hand pressed wagyu beef patty with crispy bacon, white cheddar cheese, avocado and arugula with pesto aioli on a fresh bakery bun. (Medium) Served with a house side salad

Dessert

CHOCOLATE POT DE CREME - \$12