

# CULINARY OFFERINGS

BY EXECUTIVE CHEF, STEVE SMEETS

## APPETIZERS, SOUP & SALAD

### CHEESE & CHARCUTERIE PLATE - \$21 (HALF)/\$31 (FULL)

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

### GRILLED RUSTIC BREAD - \$9

Roasted garlic and herb butter or Olea Farms olive oil, or both - add \$3 (Veg)

### TRUFFLE FRIES - \$11

Crispy fries tossed with black truffle, 24-month parmesan and crispy rosemary with caper remoulade

### SMOKED CHICKEN CROQUETTES- \$15

Roasted garlic aioli, English cheddar, Allepia nduja, mirco-amaranth

### BURRATA- \$15

Olive conserva, balsamic pearls, crispy prosciutto, served with grilled rustic bread

### ORGANIC BEETS & BUTTER LETTUCE SALAD-\$16

Citrus supremes, local pistachios, quick pickled fennel, blood orange vinaigrette, crumbled goat cheese and avocado

### BOWL OF LOBSTER BISQUE - \$14

Maine lobster, chive crème fraîche, served with grilled rustic bread

### MARINATED CASTELVETRANO OLIVES- \$9

Fennel pollen, citrus zest, thyme, Olea Farms olive oil, garlic (Vegan, GF)

## ENTRÉES

### WINTER PASTA - \$20

Etto Bucatini, Meyer lemon, brown butter, aged parmesan, roasted winter squash, baby kale, maitake mushrooms, olive bread crumbs and fried sage (Veg)

PAIR WITH LLOYD'S LOOKOUT GRENACHE

### DEVILS CANYON BURGER - \$22

Wagyu beef patty, caramelized onions, mushrooms, Cambozola cheese, bacon, roasted garlic aioli, arugula, local brioche bun. Served with a house side salad

PAIR WITH LLOYD

### MARY'S ROSEMARY CHICKEN - \$22

Carrot pureé, farro pilaf, pancetta, chicken jus and chervil pistou

PAIR WITH ESTATE CHARDONNAY

### NEW ZEALAND RACK OF LAMB - \$24

Yukon Gold potato gratin, broccolini with citrus and calabrian chili dressing, Syrah lamb jus

PAIR WITH ESTATE SYRAH

## DESSERTS

### BOURBON CRÈME BRÛLÉE - \$10

Vanilla bean, green apple, turbinado

### DOUBLE CHOCOLATE LAVA CAKE - \$12

Baked to order, salted caramel, candied orange, whipped cream