

# M E N U

## *Shareables*

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### TSAR NICOULAI ESTATE CAVIAR | 90

1oz white sturgeon malossol caviar, blini, crème fraiche, fresh dill

*Enjoy Sparkling Reserve with the simple elegance of caviar*

### CHEESE BOARD | 24

Five domestic and imported cheeses, accompaniments, warm artisan bread

*Any of our wines will complement this plate*

### CHEESE & CHARCUTERIE BOARD | 32

Selection of gourmet cheeses & cured meats, accompaniments, warm artisan bread

*Any of our wines will complement this plate*

### MUSHROOM FLATBREAD | 16

Cremini mushrooms, herb goat cheese, arugula, truffle oil

*A medium-bodied red, such as Meritage, will complement this plate*

### MARGHERITA FLATBREAD | 17

Crushed Alta Cucina tomato, fresh mozzarella, roasted tomato, fresh basil

*The crisp and clean acidity of Sauvignon Blanc pairs well with this plate*

### PESTO CHICKEN FLATBREAD | 18

Grilled chicken, roasted tomato, shaved parmesan, pesto

*Rosé, refreshing and bright, accompanies this dish beautifully*

## *Salads*

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### MINI WEDGE SALAD | 8

Iceberg lettuce, smoked blue cheese, bacon crumbles, roma tomato, blue cheese dressing

*Try our fresh and creamy Chardonnay to match this plate*

### COBB SALAD | 18

Leaf lettuce, grilled chicken, hardboiled egg, Applewood smoked bacon, tomato, blue cheese, Dijon vinaigrette

*The crisp citrus and minerality of Trinity Nouveau Blanc harmonizes with this salad*

### SPRING SALAD | 15 *Add chicken \$5*

Leaf lettuce and baby greens, candied pecan, strawberry, mandarin orange, feta cheese, fresh strawberry vinaigrette

*Partner with the melon and passion fruit of Sauvignon Blanc*

## Handhelds

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*\*All handhelds served with summer pasta salad. See additional sides below.*

### ROAST TURKEY SANDWICH | 18

Roast turkey, brie, fig jam, dijon mustard, heirloom lettuce, ciabatta

*The exciting and fresh palate of Sauvignon Blanc will pair wonderfully*

### THE SWISS BLT | 16

Bacon, swiss, roma tomato, heirloom lettuce, herb mayo, baguette

*The silky tannins in Cabernet Sauvignon will play well with this dish*

### FARMERS SANDWICH | 16 *Add bacon \$4*

Cucumber, sprouts, havarti, roma tomato, herb mayo, multigrain bread

*Rosé will make a perfect pairing*

### ITALIAN SANDWICH | 18

Soppressata, capicola, provolone, banana peppers, roasted tomato, aioli, bibb lettuce, baguette

*This plate is beautifully coupled with the rich peach and vanilla notes of Viognier*

### BRISKET SANDWICH | 20

Smoked beef brisket, pickled red onions, roasted red pepper aioli, heirloom lettuce, baguette

*Meritage will complement this plate*

## Additions

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HUMMUS & PITA | 6

PIMENTO CHEESE | 6

Served with Petits Toasts

FIVE DOLMAS | 6

ARTISAN BREAD | 5

GREEK OLIVE MIX | 6

Warm demi baguette, olive oil, balsamic vinegar

## Desserts

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### NEW YORK CHEESECAKE | 10

*This decadent dessert pairs well with the equally decadent Sparkling Reserve*

### CHOCOLATE TORTE | 10

*Sparkling Rosé, with notes of strawberry and cherry, will elevate this dessert*

