

M E N U

For the Table

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 | 32

Five domestic and imported cheeses, accompaniments, warm artisan bread

Any of our wines will complement this plate

CHEESE & CHARCUTERIE BOARD | 40

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

Any of our wines will complement this plate

CAULIFLOWER FRITTERS | 12

Served with house made ranch dip

HOUSE MADE PIMENTO CHEESE | 8

Served with Petits Toasts

BANG BANG SHRIMP | 15

4 jumbo tempura battered shrimp with sweet bang bang sauce

ARTISAN BREAD | 5

Warm demi baguette, olive oil, balsamic vinegar

MINI BEEF WELLINGTONS | 15

3 petit beef wellingtons with horseradish cream

HUMMUS & PITA | 8

MARGHERITA FLATBREAD | 18

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 | 19

Grilled chicken, roasted tomato, shaved parmesan, pesto

Rosé, refreshing and bright, accompanies this dish beautifully

CHIMICHURRI STEAK FLATBREAD | 22

Shaved prime rib, corn & roasted tomato salsa, manchego cheese, chimichurri sauce

Meritage will complement this plate

Sandwiches

**All sandwiches served warm with chefs side of the day*

ROAST TURKEY SANDWICH | 18

Roast turkey, apple butter, white cheddar, fresh apple, baby arugula, red pepper aioli, ciabatta
The exciting and fresh palate of Sauvignon Blanc will pair wonderfully

THE SWISS BLT | 18

Bacon, swiss, roma tomato, heirloom lettuce, garlic aioli, baguette
The silky tannins in Cabernet Sauvignon will play well with this dish

VEGETARIAN "CHEESESTEAK" | 17

Roasted portobello mushroom with bell pepper & onion, provolone, garlic aioli baguette
This plate is beautifully coupled with the rich peach and vanilla notes of Viognier

PESTO ITALIAN SANDWICH | 19

Prosciutto, bacon, baby arugula, roasted tomato, pesto, balsamic reduction, baguette
Pair with the rich and buttery Chardonnay Reserve

PRIME RIB SANDWICH | 21

Shaved prime rib, horseradish cream, pickled onion, baby arugula, ciabatta
Pair this sandwich with a bold red such as New World Reserve

Additions

SIDE SALAD | 8

Heirloom lettuce, pickled onion, roma tomato, rosemary vinaigrette

SOUP OF THE DAY | 8

Entrée Salads

GRAND HALL SALAD | 15 *Add chicken \$5*

Heirloom lettuce, pickled onion, grapes, hard boiled egg, shaved parmesan, rosemary vinaigrette

Blanc de Noir complements this dish beautifully

WINTER SALAD | 15 *Add chicken \$5*

Heirloom lettuce and baby arugula, pickled beet, candied pecan, goat cheese, dried cranberries, fresh apple, sweet potato vinaigrette

A vibrant and complex wine such as our Sparkling Reserve will pair wonderfully

WEDGE SALAD | 12

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

Try our fresh and creamy Chardonnay to match this plate

Desserts

NEW YORK CHEESECAKE | 11

🌱 FLOURLESS CHOCOLATE CAKE | 11