

VINEYARD-TO-TABLE

THE VINEYARD TO TABLE MENU IS OUR WAY OF SHOWING OFF THE DEVOTION
OUR WINE FRIENDS HAVE TO THEIR CRAFT BY NOT ONLY FEATURING THEIR WINES,
BUT ALSO THEIR TALENTS IN GROWING A VARIETY OF FOODS.

THIS MENU SHOWCASES FOUR SUCH PAIRINGS. ENJOY!

EXECUTIVE CHEF JOSH THOMSEN & STAFF

SEARED DIVER SEA SCALLOP

ROASTED BABY BEETS, BABY ARUGULA, HANZELL MEYER LEMONS
& BLOOD ORANGE VINAIGRETTE

2007 HANZELL CHARDONNAY, SONOMA

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TRES SABORES BABY LAMB

SLOW ROASTED RATATOUILLE, BASIL INFUSED EVO
NAPA VALLEY OLIVE TAPENADE

2007 TRES SABORES ZINFANDEL, RUTHERFORD

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FROG'S LEAP JACK CHEESE

CARAMELIZED RED ONIONS & GRILLED BREAD FROM THE BREAD GARDEN

2004 FROG'S LEAP, CABERNET SAUVIGNON, RUTHERFORD

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ORGANIC POACHED BOSCH PEAR

CANDIED WALNUTS & FAR NIENTE HONEY VANILLA SYRUP

2005 FAR NIENTE, DOLCE LATE HARVEST, OAKVILLE

85 PER PERSON, WINE INCLUDED