



No Substitutions or Splitting Available

Appetizers:

The Winery Petite Seafood Tower.....\$65

combination of shrimp, tuna spoon, lobster tail, oysters, crab legs

Soup du Jour.....9.95

Chef's seasonal inspiration

Local Heirloom Tomato Salad.....10.95

aged balsamic/fresh burrata cheese/micro arugula/evoo/garlic croutons

Steamed Mussels, Clams & Merguez Sausage....11.95

piquillo peppers & cilantro-saffron aioli croutons

White Shrimp & Crispy Bacon Deviled Eggs.....10.95

salmon caviar/organic greens

The Winery House Salad....9.95

walnuts/blue cheese/tomatoes/red grapes/apples/dijon mustard vinaigrette

YG's Alsatian Smoked Salmon Flatbread.....11.95

crème fraiche/onions/gruyere cheese/bacon/organic mix green

Entrees:

Zinfandel Braised Beef Shortrib Hash & Fried Eggs....19.95

roasted fingerling potatoes

Almond Croissant Crème Brulee French Toast....14.95

fresh berries/applewood smoked bacon/berry & zinfandel syrup

Open Face Mary's Farm Organic Chicken Parmesan Sandwich.....16.95

arugula/heirloom tomatoes/basil pesto/toasted focaccia/pommes frites

The Winery Eggs Benedicts.....19.95

Choice of Crispy Pork Belly, Lump Crab or Smoked Salmon

spinach/roasted fingerling potatoes/sundried tomato hollandaise

The Winery Loco Moco.....19.95

brandt beef patty/fried eggs/jasmine rice/mushroom sauce

Grilled King Salmon Salad "Nicoise Style".....22.95

green beans/heirloom tomatoes/hard-boiled egg/kalamata olives/sherry vinaigrette

Wild White Shrimp Risotto.....23.95

spring english pea/wild mushroom/crispy prosciutto/pinot noir reduction

12oz Brandt Cajun Flatiron Steak & Fried Eggs.....32.95

roasted fingerling potatoes