

Dinner Menu

Salads

Seasonal Local Heirloom Tomatoes

Fresh Burrata, Micro Arugula, Garlic Croutons, Extra Virgin Olive Oil and Aged Balsamic Vinegar....13.95

Organic Quinoa and Baby Beets Salad

Arugula, Orange Segments, Toasted Almonds, Goat Cheese, Orange-Tarragon Vinaigrette13.95

The Winery House Salad

Organic Baby Greens, Candied Walnuts, Roquefort Cheese, Red Grapes, Red Onions, Tomatoes, Apples, Dijon Mustard Vinaigrette....10.95

Classic Caesar Salad

Shaved Parmesan & Kalamata Olive Crostini.....\$10.95

The B.O.B. Salad

Petite Romaine, Applewood Smoked Bacon, Red Onion, Blue Cheese Dressing....13.95

Main Course

The Winery Corkscrew Pasta

Grilled Sonoma Chicken, Baby Artichokes, Zucchini, Red Onion, Oven Dried Tomatoes, Basil Pesto....22.95

Jumbo Maine Scallops and Wild White Shrimp

Saffron, Roasted Red Pepper and Edamame Bean Risotto, Crispy Prosciutto....33.95

King Salmon "a la Plancha"

Duo of Organic Quinoa, Grilled Asparagus, Vine Ripe Tomato, Lemon-Basil and Extra Virgin Olive Oil Sauce Vierge....28.95

Chili Lime Rubbed Hawaiian Mahi-Mahi

Grilled Tropical Fruit Chutney, Jasmine Rice, Roasted Pistachio, Lemongrass-Gewurztraminer Butter....28.95

Grilled Organic Vegetable Tower

Seared Tofu, Roasted Portobello, Eggplant, Zucchini, Red Onion, Tomatoes, Spinach, Charred Heirloom Tomato and Basil Coulis....21.95

The Winery Seafood Chowder

Scallop, Salmon, Mussels, Crab Claw, White Shrimp & Light Clam Broth.....39.95

Mary's Rotisserie Free Range Chicken

Roasted Angel Hair Pasta, Spinach, Braised Cipollini Onions, Sundried Tomato and Thyme Jus....24.95

Slow Braised Angus Beef Shortrib

Prosciutto Wrapped Asparagus, Carrot Infused Pearl Couscous, Zinfandel Reduction....29.95