

MENU

CHARCUTERIE BOARD

our charcuterie boards include a savory selection of mortadella, soppressata, and prosciutto, paired with artisan brie and blue cheese and cornichons, olives, roasted red peppers, raspberry jalapeno preserve, and grilled crostini

WINE PAIRING

*2018 Banshee Cabernet Sauvignon Paso Robles
bold and dense cabernet with a fruit forward palate and velvety finish*

SALAD

roasted beet salad with arugula topped with tangy pickled onions, smooth goat cheese, pine nuts, and finished with a smoky basil vinaigrette

ENTRÉE

tender braised short rib accompanied by creamy potatoes dauphinoise and gently grilled asparagus, finished with a sauce natural

WINE PAIRING

*2018 Banshee Cabernet Sauvignon Paso Robles
bold and dense cabernet with a fruit forward palate and velvety finish*

VEGETARIAN ENTRÉE

lasagna featuring grilled wild mushrooms, asparagus, and four cheeses, topped with smooth creme fraiche and an arugula-basil pesto, accompanied by gently grilled asparagus

WINE PAIRING

*2019 Murrieta's Well Sauvignon Blanc
exhibits aromas of lime zest, green apple and basil, complemented by floral notes of spring blossoms and a gravelly minerality*

DESSERT

Red velvet cupcake artfully decorated with vanilla buttercream frosting

BEVERAGES

Blackberry Gin Bramble

*Blackberry Bramble Mocktail
sweet and sour notes are balanced in this refreshing cocktail*

*Charles Roux Blanc de Blancs Brut Champagne
shows lovely fruity, elegant character and a fresh scent, adequately representing the Bourgogne region with its centuries-old traditions of winemaking*