



THE VINTNER'S TABLE 7

Vintner’s Table Menu

Our wine country-inspired tasting menu was designed to surprise and indulge your palate with extraordinary culinary delights. Curated by our Executive Chef, this multi-course experience is crafted with only the freshest, seasonal ingredients and artistic preparation techniques. A perfect wine pairing is also available to complement this unforgettable dining experience.

FIRST

Sautéed Diver Scallop, Sweet Potato, Bacon, Brussels Sprout, Pomegranate-Lime Vinaigrette Grgich Hills, Blue Beret, Chardonnay, Napa Valley, California, 2019 - or - Crisp Tempura Market’s Best Fish, Fresh Herbs, Thai Red Curry Karthäuserhof, Bruno, Riesling, Kabinet Feinherb, Mosel, Germany, 2021

SECOND

Our Signature Holiday Goose Baked En Croûte, Braising Sauce Elena Walch, Schiava, Selezione, Alto Adige, Italy, 2022 - or - Bone Marrow Custard, Wagyu Beef Cheek Marmalade EnoDav, Syrah, Yakima Valley, Washington, 2019

ENTRÉE

Roasted Pheasant Ballotine, Mountain Berry Rub, Celeriac Root Velvet Domaine Chignard, Gamay, Les Moriers, Fleurie, France 2021 - or - Herb Crusted Rack of Lamb, Cheddar Rarebit, Cranberry Relish Caterwaul, Cabernet Sauvignon, Napa Valley, California, 2021

DESSERT

Tangerine Yuzu Crème Brûlée, Citrus Pound Cake, Blood Orange Accents Vietti, Moscato d’Asti, DOCG, Italy, 2022 - or - Valrhona Dark Chocolate Indulgence, Hazelnut Praline, Coffee Ice Cream Penfolds, Club Tawny Port, South Australia

FOUR COURSE PRIX FIXE MENU \$140.00

ADD FLIGHT OF FOUR WINES \$90.00

STARTERS 4

Sautéed Diver Scallop \$28.00

Roasted Sweet Potato, Bacon, Pomegranate Lime Vinaigrette

Spanish Potato Fritters \$24.00

Mahon Cheese Cloud, Green Garbanzo Ragout

"Smiling Tiger Salad" \$28.00

Spicy Beef, Shrimp Fritters and Coconut Vinaigrette

Carpaccio of Beef Tenderloin \$26.00

Endive Arugula Salad, Dijonnaise

SECONDS 3

|                                                   |                |
|---------------------------------------------------|----------------|
| <b>Portobello Mushroom "Cappuccino"</b>           | <b>\$28.00</b> |
| Thyme Froth                                       |                |
| <b>Fazzoletti Pasta</b>                           | <b>\$26.00</b> |
| filled with 'Nduja, tossed in Smoked Tomato Broth |                |
| <b>Herb Potato Gnocchi</b>                        | <b>\$27.00</b> |
| Lamb Ragout, Grana Padano Parmigiano              |                |

**MAIN COURSES** 4

|                                               |                |
|-----------------------------------------------|----------------|
| <b>Spanish “Paella” Red Carabinero Shrimp</b> | <b>\$62.00</b> |
| Traditional Safron Broth                      |                |
| <b>Sustainable Fish of The Day</b>            | <b>\$62.00</b> |
| Butternut Squash, Roasted Oyster Mushroom     |                |
| <b>Berkshire Pork Chop</b>                    | <b>\$62.00</b> |
| Gochujang Butter Basted, Persimmon Coulis     |                |
| <b>Black Angus Filet Mignon</b>               | <b>\$70.00</b> |
| Hay Roasted Roots and Cabernet Jus            |                |

**DESSERTS** 4

|                                           |                |
|-------------------------------------------|----------------|
| <b>Valrhona Dark Chocolate Indulgence</b> | <b>\$18.00</b> |
| Hazelnut Praline, Coffee Ice Cream        |                |
| <b>Winter Pear Cannoli</b>                | <b>\$18.00</b> |
| Pear Brandy Crème, Cranberry Sorbet       |                |
| <b>Warm Sticky Toffee Pudding</b>         | <b>\$18.00</b> |
| Rum Anglaise and Pineapple Sorbet         |                |
| <b>Signature Valrhona Hot Chocolate</b>   | <b>\$22.00</b> |
| Salt Caramel Doughnuts                    |                |

**KIDS' ENTRÉES** 3

|                                                 |  |
|-------------------------------------------------|--|
| <b>Simple Green Salad</b>                       |  |
| with Buttermilk Ranch                           |  |
| <b>Mac and Cheese</b>                           |  |
| with Tillamook Cheddar and Panko Breadcrumbs    |  |
| <b>Petite Filet</b>                             |  |
| with Mashed Potatoes, Green Bean and Beef Sauce |  |

**KIDS' BEVERAGES** 4

|                                                         |  |
|---------------------------------------------------------|--|
| <b>Hormone-free Nonfat Milk, 1% Milk, or Whole Milk</b> |  |
|---------------------------------------------------------|--|

Coca-Cola®, Diet Coke®, Sprite®, or Fanta® Orange Soda

Assorted Juices

Apple, Orange, Cranberry, or Lemonade

Martinelli's Sparkling Apple Cider

NON-ALCOHOLIC MOCKTAILS 2

Leonidas Rose

Passion Fruit, Piña Colada, Lime Juice, Strawberry Puree

Mint Julep

Muddled Fresh Mint, Lime Juice, Ginger Ale

COCKTAILS 15

Summer Kiss \$17.00

Hendricks Gin, Combier, Fresh Lemon Juice, St. Germain, Absinthe Rinse

It's All Bitters \$15.00

Campari, Fernet Branca, Cynar, Cocchi Americano, Cocchi Baroli Chinato, Fresh Lemon Juice, Orgeat

Swing Shift \$19.50

Sazerac Rye, Dolin Dry Vermouth, Amaro Ciociaro, Luxardo Maraschino, Scrappy's Orange Bitters

The Rennie Rose \$16.75

Knob Creek Rye, Dolin Dry Vermouth, Benedictine, Grand Absente Absinthe, Peychaud Bitters

Abeja Asesina \$16.50

Illegal Mezcal, Bulleit Bourbon, Licor 43, Honey Syrup, Lemon Juice

Swizzled Monk \$16.00

Appleton Rum, Chartreuse Green, Fernet Branca, B G Reynolds Falernum, Fresh Lemon Juice

The Main Course \$19.50

Fernet Branca, Campari, Bulleit Rye, John Taylor's Velvet Falernum and Mole Bitters

The Napa Rose \$19.50

Tanqueray 10, Campari, Drambouie, Fresh Lemon Juice and Peychaud Bitters

Central Park West \$19.50

Basil Hayden Bourbon, Punt E Mes, Benedictine, Orange Bitters

Provence Sour \$17.00

Hayman's Old Tom Gin, Rosé Wine, Fresh Lemon Juice, Egg White

The Bitter Storm \$18.00

Bulleit Bourbon, Fernet Branca, Cherry Heering, Pear Williams, Fresh Lemon Juice, Orgeat Syrup, Grapefruit Oils

Pushing Up Roses \$16.75

Tanqueray Gin, Combier, Lillet Blanc, Pernod, Fresh Lemon Juice

|                                                                       |                |
|-----------------------------------------------------------------------|----------------|
| <b>The Napa Passion</b>                                               | <b>\$17.00</b> |
| X Fusion, Parrot Bay Rum, Pineapple Juice, Strawberry Puree           |                |
| <b>The Kate &amp; Ella</b>                                            | <b>\$16.25</b> |
| Ketel One Oranje, Aperol, Licor 43, Fresh Lemon Juice, Honey Syrup    |                |
| <b>Barbados Swizzle</b>                                               | <b>\$16.00</b> |
| Bacardi Silver Rum, Fresh Lime Juice, Simple Syrup, Angostura Bitters |                |

WHITE WINES 21

|                                                                        |                |
|------------------------------------------------------------------------|----------------|
| <b>Scharffenberger, Brut, Mendocino County</b>                         | <b>\$18.00</b> |
| <b>Goldeneye, Brut Rosé, North Coast</b>                               | <b>\$18.00</b> |
| <b>Nicolas Feuillatte, Brut Réserve, Chouilly, France</b>              | <b>\$21.00</b> |
| <b>Sauvignon Blanc, Bella Union, Napa Valley</b>                       | <b>\$19.00</b> |
| <b>Sauvignon Blanc, Domaine Reverdy, Sancerre Loire Valley, France</b> | <b>\$20.00</b> |
| <b>Vermentino, Guado al Tasso, Bolgheri DOC, Tuscany Italy</b>         | <b>\$15.00</b> |
| <b>Riesling (Dry), Pewsey Vale, Eden Valley, South Australia</b>       | <b>\$15.00</b> |
| <b>Gewurztraminer, Gustave Lorentz, Réserve, Alsace, France</b>        | <b>\$14.00</b> |
| <b>Pinot Grigio, Tenuta Polvaro, Venezia DOC, Italy</b>                | <b>\$14.00</b> |
| <b>Pinot Grigio, Livio Felluga, Collio DOC, Italy</b>                  | <b>\$18.00</b> |
| <b>Albariño, Field Theory, Terra Alta Vineyard, Lodi</b>               | <b>\$16.00</b> |
| <b>Albariño, Castro Martin, Rias Baixas Do, Spain</b>                  | <b>\$16.00</b> |
| <b>White Wine Blend, E. Guigal, Côtes du Rhône, France</b>             | <b>\$13.00</b> |
| <b>Viognier, Alban Vineyards, Central Coast</b>                        | <b>\$17.00</b> |
| <b>Chenin Blanc, Marc Bredif, Vouvray, France</b>                      | <b>\$18.00</b> |
| <b>Chardonnay, Daou, Paso Robles</b>                                   | <b>\$16.00</b> |
| <b>Chardonnay, Domaine Passy Le Clou, Chablis, France</b>              | <b>\$17.00</b> |
| <b>Chardonnay, Baileyana, Edna Valley</b>                              | <b>\$18.00</b> |
| <b>Chardonnay, Patz &amp; Hall, Sonoma Coast</b>                       | <b>\$20.00</b> |
| <b>Chardonnay, Far Niente, Napa Valley</b>                             | <b>\$25.00</b> |
| <b>Rosé, Le Fete du Rosé, Côtes de Provence, France</b>                | <b>\$14.00</b> |

RED WINES 24

|                                                                                    |                |
|------------------------------------------------------------------------------------|----------------|
| <b>Pinot Noir, MacMurray Ranch, Russian River Valley</b>                           | <b>\$16.00</b> |
| <b>Pinot Noir, Brigadoon, Lylee, Willamette Valley, Oregon</b>                     | <b>\$16.00</b> |
| <b>Pinot Noir, Domaine Chevrot, Burgundy, France</b>                               | <b>\$18.00</b> |
| <b>Pinot Noir, Patz &amp; Hall, Sonoma Coast</b>                                   | <b>\$20.00</b> |
| <b>Pinot Noir, En Route, Russian River Valley</b>                                  | <b>\$28.00</b> |
| <b>Tinto de Toro, Numanthia, Termes, Spain</b>                                     | <b>\$21.00</b> |
| <b>Syrah, Stolpman Vineyards, Santa Ynez Valley</b>                                | <b>\$16.00</b> |
| <b>Shiraz, Penfolds, Bin 28, South Australia</b>                                   | <b>\$18.00</b> |
| <b>Zinfandel, The Federalist Visionary, Dry Creek</b>                              | <b>\$18.50</b> |
| <b>Malbec, Corazon Del Sol, Los Chacayes-Uco Valley, Mendoza, Argentina</b>        | <b>\$16.00</b> |
| <b>Merlot, Ferrari-Carano, Sonoma County</b>                                       | <b>\$19.00</b> |
| <b>Merlot, Duckhorn, Napa Valley</b>                                               | <b>\$28.00</b> |
| <b>Merlot, Miner, Stagecoach Vineyard, Napa Valley</b>                             | <b>\$25.00</b> |
| <b>Red Wine Blend, Paraduxx, Napa Valley</b>                                       | <b>\$28.00</b> |
| <b>Claret, Cain Vineyards, Cain Cuvée NV12, Napa Valley</b>                        | <b>\$21.00</b> |
| <b>Claret, Tenuta Sette Cieli NO14, Bolgheri DOC, Tuscany, Italy</b>               | <b>\$23.00</b> |
| <b>Claret, Château Les Hauts-Consellants, Lalande de Pomerol, Bordeaux, France</b> | <b>\$26.00</b> |
| <b>Cabernet, Greenwing, Columbia Valley, Washington</b>                            | <b>\$19.00</b> |
| <b>Cabernet, Austin Hope, Paso Robles</b>                                          | <b>\$20.00</b> |
| <b>Cabernet, Silverado Vineyards, Napa Valley</b>                                  | <b>\$23.00</b> |
| <b>Cabernet, Faust, Napa Valley</b>                                                | <b>\$28.00</b> |
| <b>Cabernet, Ehlers Estate, Napa Valley</b>                                        | <b>\$30.00</b> |
| <b>Cabernet, Silver Oak, Alexander Valley</b>                                      | <b>\$43.00</b> |
| <b>Cabernet, Stanton Vineyards, Napa Valley</b>                                    | <b>\$43.00</b> |