

Snacks

Mediterranean Olives

Shaved Fennel, Citrus, Garlic &
Extra Virgin Olive Oil
6.95

Roasted Marcona Almonds

Fresh Thyme & Fleur de Sel
5.95

Crispy Pommes Frites

Drizzled White Truffle Oil & Parmesan cheese
7.95

"The Winery" Charcuterie & Imported Cheese Board

Served with Grilled Baguette & Walnut Bread
21.95

Lemon Hummus

Avocado, Coriander & Toasted Pita
6.95

Deviled Eggs

Topped with White Shrimp & Crispy Bacon
10.95

Flatbreads

Grilled Organic Vegetables

Tomato, Olive & Goat cheese Spread,
Topped with Mozzarella, Zucchini, Eggplant,
Onions & Peppers

YG's Alsatian

Crème Fraiche, Applewood Smoked Bacon,
Gruyere & Onion
11.95

10.95

Beef Chorizo

Smoked Tomato Crème Fraiche,
Topped with Red Onion & Mozzarella
11.95

Ocean

Seared Rare Ahi Tuna Spoons

Mango and Cucumber Tower, Micro Greens &
Orange-Cilantro Vinaigrette
10.95

½ Dozen Oysters on the Half Shell

Winery Mignonette & Cocktail Sauce
16.95

White Shrimp Martini

Arugula, Apple, Celery Salad & Black Pepper
Vodka Cocktail Sauce
13.95

Crispy Almond Dusted Calamari

Marinated Cucumber Salad &
Spicy Tomato and Saffron Aioli
13.95

Land

Beef Tenderloin Bites

Roasted Red Peppers &
Mashed Potatoes
13.95

Ricotta Gnudi

Wild Mushrooms, Duck Confit, Parmesan, Balsamic
Reduction & English Pea Coulis
11.95

Shaved Brussel Sprouts Salad

Spinach, Marcona Almonds, Cranberries, Bacon, Egg,
Manchego Cheese, Grain Mustard-Pomegranate
Vinaigrette
11.95

Asparagus Fries

Ricotta Crusted, Served with Blue Cheese & Spicy
Tomato Aioli
10.95

Trio of Beef Sliders

Sautéed Mushrooms & Melted Brie Cheese
12.50

Warm Burrata Cheese

Heirloom Tomatoes, Grilled Asparagus, Nueske's
Bacon Bits, Basil Pesto & Grilled Baquettes
10.95

