

paso robles dinner menu

Beginnings

Choice Of:

Soup Du Jour

Chef's Daily Seasonal Inspiration

The Winery House Salad

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

Main Course

Choice Of:

Rotisserie Sonoma Free Range Chicken

Roasted Angel Hair Pasta, Grilled Tri-Colored Heirloom Carrots,
Whole Grain Mustard Cream

The Winery Corkscrew Pasta

Grilled Sonoma Chicken, Baby Artichokes, Oven Dried Tomatoes, Basil Pesto

King Salmon "a la Plancha"

Trio of Organic Quinoa, Grilled Asparagus, Vine Ripe Tomato, Lemon,
Basil, Extra Virgin Olive Oil Sauce Vierge

Dessert

Choice Of:

Tahitian Vanilla Bean Crème Brulee

Fresh Berries and Chocolate Fleur de Sel Cookie

Vanilla Ice Cream or Sorbet

Assortment of Fresh Seasonal Berries

\$47.95 Per Guest

Items are subject to change • Includes Coffee, Soft Drinks, and Iced Tea

alsace dinner menu

Beginnings

Choice Of:

(Please select 2 items to be offered to your guests)

Soup Du Jour

Chef's Daily Seasonal Inspiration

Classic Caesar Salad

Shaved Parmesan Reggiano and Kalamata Olive
Tapenade Crostini

The Winery House Salad

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

Main Course

Choice Of:

(Please select 3 items to be offered to your guests)

Rotisserie Sonoma Free Range Chicken

Roasted Angel Hair Pasta, Grilled Tri-Colored Heirloom Carrots,
Whole Grain Mustard Cream

Chili Lime Rubbed Hawaiian Mahi-Mahi

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

Slow Braised Angus Beef Shortrib

Prosciutto Wrapped Asparagus, Carrot Infused Pearl Couscous,
Zinfandel Reduction

Cajun Flatiron Steak

Served with Steamed Asparagus, Prepared Medium Rare

Dessert

Choice Of:

The Winery Cheesecake

Chef's Seasonal Selection

Tahitian Vanilla Bean Crème Brulee

Fresh Berries and Chocolate Fleur de Sel Cookie

\$58.95 Per Guest

Items are subject to change • Includes Coffee, Soft Drinks, and Iced Tea

champagne dinner menu

Beginnings

Choice Of:

(Please select 2 items to be offered to your guests)

Soup Du Jour

Chef's Daily Seasonal Inspiration

The Winery House Salad

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

Santa Barbara Heirloom Tomatoes

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

Main Course

Choice Of:

(Please select 3 items to be offered to your guests)

Jumbo Maine Scallops and Wild White Shrimp

Charred Heirloom Carrots and Mascarpone Risotto,
Crispy Pancetta and Watercress-Champagne Butter

Rotisserie Sonoma Free Range Chicken

Roasted Angel Hair Pasta, Grilled Tri-Colored Heirloom Carrots,
Whole Grain Mustard Cream

King Salmon "a la Plancha"

Trio of Organic Quinoa, Grilled Asparagus, Vine Ripe Tomato,
Lemon, Basil, Extra Virgin Olive Oil Sauce Vierge

8oz. Filet Mignon

Black Truffle Mashed Potatoes and Steamed Asparagus
Prepared Medium Rare

Dessert

Choice Of:

(Please select 2 items to be offered to your guests)

The Winery Cheesecake

Chef's Seasonal Selection

Dark Chocolate-Fleur de Sel Torte

Blackberry Cabernet Sorbet

Tahitian Vanilla Bean Crème Brulee

Fresh Berries and Chocolate Fleur de Sel Cookie

\$68.95 Per Guest

Items are subject to change • Includes Coffee, Soft Drinks, and Iced Tea

Bordeaux dinner menu

Beginnings

Choice Of:

(Please select 2 items to be offered to your guests)

Soup Du Jour

Chef's Daily Seasonal Inspiration

Colorado Buffalo Carpaccio

Black Pepper Crusted, Truffle Vinaigrette,
Mixed Greens and Crispy Parmesan Straw

Santa Barbara Heirloom Tomatoes

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

Main Course

Choice Of:

(Please select 3 items to be offered to your guests)

Jumbo Maine Scallops and Wild White Shrimp

Charred Heirloom Carrots and Mascarpone Risotto, Crispy
Pancetta and Watercress-Champagne Butter

8oz. Beef Tenderloin and Wild White Shrimp

Roasted Carrot Mouseline & Seasonal Vegetables
Béarnaise Sauce

Chili Lime Rubbed Hawaiian Mahi-Mahi

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

Bone-In Filet Mignon

Black Truffle Mashed Potatoes and Steamed Asparagus
Prepared Medium Rare

Dessert

Choice Of:

(Please select 2 items to be offered to your guests)

The Winery Cheesecake

Chef's Seasonal Selection

Dark Chocolate-Fleur de Sel Torte

Blackberry Cabernet Sorbet

Tahitian Vanilla Bean Crème Brulee

Fresh Berries and Chocolate Fleur de Sel Cookie

\$78.95 Per Guest

Items are subject to change • Includes Coffee, Soft Drinks, and Iced Tea