

napa lunch 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)

Warm Rotisserie Sonoma Chicken Salad

Baby Greens, Fresh Mozzarella, Tomatoes, Cucumber,
Sweet Basil, Croutons and Cabernet Vinaigrette

Smoked Turkey Panini

Organic Baby Arugula, Tomatoes, Comte Cheese and Sundried
Tomato-Harissa Aioli on Multi Grain Bread

The "Grand Cru" Burger

1/2lb. Kobe Style Beef, Lettuce, Tomato, Cheddar Cheese
Cooked to Medium Rare

Organic Seasonal Vegetable Risotto

Wild Mushrooms, Fava Beans, Organic Watercress,
Shaved Parmesan and Champagne Butter

Dessert

Choice Of:

Sorbet or Vanilla Ice Cream

The Winery Cheesecake

Chef's Seasonal Selection

\$37.95 Per Guest

\$30.95 Per Guest *Excludes Dessert Course*

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

sonoma lunch 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)

Grilled Chicken Sandwich

Basil Pesto, Arugula, Avocado, Tomato, Red Onion,
Mozzarella on Toasted Ciabatta

The Winery Corkscrew Pasta

Sonoma Chicken, Baby Artichokes, Zucchini, Red Onion,
Dried Tomatoes, Basil Pesto Cream

King Salmon "a la Plancha"

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

Cajun Flatiron Steak - Pommes Frites

Herb French Fries, Garlic Butter,
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

\$46.95 Per Guest

\$38.95 Per Guest *Excludes Dessert Course*

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

santa barbara lunch 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

Chili Lime Rubbed Hawaiian Mahi-Mahi

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

8oz Filet Mignon

Served with 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

\$67.95 Per Guest

\$57.95 Per Guest *Excludes Dessert Course*

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