

# APPETIZERS

WISE EARTH FARM BUTTER LETTUCE | 12  
goat feta, walnuts, roasted strawberry vinaigrette  
*suggested pairing: 2016 Rosé*

OYSTERS ON THE HALF SHELL | 17  
fresh horseradish, mignonette, lemon  
*suggested pairing: 2016 Chenin Blanc*

SMOKED CASCADE CREEK TROUT RILLETTE | 12  
sourdough crostini, pickled scapes, radish  
*suggested pairing: 2016 Dry Riesling*

FRIED CAULIFLOWER | 10  
tahini yogurt dressing, kale, dukkah  
*suggested pairing: 2015 Gewürztraminer*

CACHE CREEK BEEF TARTARE | 19  
sweet and sour shallot, focaccia toast, quail egg, cold pressed canola oil  
*suggested pairing: 2016 Rosé*

DUNGENESS CRAB CAKES | 21  
shaved fennel and apple slaw, buttermilk "rémoulade" dressing  
*suggested pairing: 2016 Chenin Blanc*

BURRATA | 18  
Schinkenspeck, grilled sourdough, arugula, balsamic vinegar  
*suggested pairing: 2015 The Bench Pinot Gris*

CHARRED PACIFIC OCTOPUS | 14  
chickpea purée, chorizo, radish, chimichurri  
*suggested pairing: 2016 Rosé*

CHICKEN & FOIE GRAS TERRINE | 24  
mushroom, consommé jelly, rhubarb  
*suggested pairing: 2015 Pinot Noir*

STEAMED MANILA CLAMS | 18  
white wine, smoked bacon, shallots, garlic, thyme, butter  
*suggested pairing: 2015 Chardonnay*

CHILLED SEAFOOD | 25  
seared albacore tuna, daily ceviche, avocado, side stripe prawns  
*suggested pairing: 2016 Dry Riesling*

DAILY SOUP | 10  
seasonally inspired

# DINNER MAINS

MAPLE HILL FARMS CORNISH GAME HEN | 31  
smoked paprika, lemon, black olives, herb gnocchi, pan jus  
*suggested pairing: 2015 Stewart Family Reserve Pinot Noir*

WILD BC SPRING SALMON | 32  
side stripe prawns, cauliflower, shelling peas, new potatoes, horseradish, dill  
*suggested pairing: 2015 Stewart Family Reserve Chardonnay*

RANGELAND BISON FLAT IRON | 36  
brassicas, morel mushroom, ramps, pomme purée, black pepper "béarnaise"  
*suggested pairing: 2014 The Boswell Syrah*

WEST COAST HALIBUT | 36  
baby romaine, radish, ginger, mint, ruby grapefruit  
*suggested pairing: 2016 Shannon Pacific Viognier*

WILD MOON PORK RIB CHOP | 40  
summer squash, braised kohlrabi, wilted kale, pistou  
*suggested pairing: 2015 Stewart Family Reserve Pinot Noir*

30 DAY DRY AGED CACHE CREEK BEEF RIBEYE | 48  
crisp polenta, arugula, parmesan, black garlic aioli, chimichurri, spring onion  
*suggested pairing: 2014 Old Vines Foch Reserve*

HAND MADE HERB GNOCCHI | 25  
summer squash, peas, kale, shallots, lemon ricotta, pistou  
*suggested pairing: 2015 The Bench Pinot Gris*

## SIDES

Hand Cut Truffle & Parmesan Fries | 9  
Roasted Herb Potatoes | 8  
Eleni Organic Olives | 9  
Balsamic Roasted Beets | 9

*The consumption of RAW oysters poses an increased risk of foodborne illness.  
A cooking step is needed to eliminate potential bacterial or viral contamination.*

  
ocean wise. A SUSTAINABLE CHOICE

WINERY CHEF | ROGER SLEIMAN  
EXECUTIVE SOUS CHEF | ADAM MUKASA

An 18% gratuity will be added to parties of 8 or more