

AFTERNOON MENU



THE RESTAURANT AT
QUAILS' GATE

Oysters on The Half Shell | 19

horseradish, mignonette, lemon
suggested pairing: 2018 Dry Riesling

Daily Soup | 11

seasonally inspired ingredients

Unearthed Organic Greens | 14

shaved vegetables, garden herbs, seeds, rhubarb vinaigrette
suggested pairing: 2019 Rosé

Albacore Tuna Carpaccio | 19

dill aioli, turnip, green onion, lemon balm, horseradish
suggested pairing: 2018 'The Bench' Pinot Gris

Garganelli Pasta | 26

fennel sausage, confit garlic, pine nut, fennel, herbs
suggested pairing: 2018 Pinot Noir

Steamed Mussels | 24

white wine, saffron, green garlic, cream, parsley
suggested pairing: 2017 Stewart Family Reserve Chardonnay

Artisan Charcuterie | 19

cured meats & house made terrine, pickles, olives
suggested pairing: 2019 Rosé

Artisan Cheese Plate | 18

preserve quince, spiced nuts, lavosh

Truffle & Parmesan Fries | 10

Marinated Organic Olives | 10

House Made Sourdough Bread | 3

WHITE	5 oz	½ L	BTL
2019 Rosé	10	28	38
2019 Lucy's Block Rosé	14	38	47
2019 Dry Riesling	10	28	38
2018 BMV Riesling	–	–	63
2019 Chenin Blanc	11	32	44
2018 Clone 220 Chenin Blanc	–	–	70
2019 Chasselas	10	28	38
2019 Gewürztraminer	10	28	38
2019 Orchard Block Gewürztraminer	–	–	40
2018 The Bench Pinot Gris	12	33	45
2017 Chardonnay	11	32	43
2017 Stewart Family Reserve Chardonnay	16	50	70
2017 Rosemary's Block Chardonnay	–	–	75
Progressive White Flight (1.5oz)			19
Chasselas-Pinot Gris-Pinot Blanc, Chenin Blanc, Dry Riesling, Chardonnay			

RED	5 oz	½ L	BTL
2018 Pinot Noir	13	36	50
2018 Stewart Family Reserve Pinot Noir	18	58	82
2017 Richard's Block Pinot Noir	–	–	95
2017 828 Clone Pinot Noir	–	–	90
2017 Merlot	13	36	50
2017 Cabernet Sauvignon	14	40	56
2017 Old Vines Foch	12	33	45
2017 Stewart Family Reserve Foch	16	50	75
2017 Boswell Syrah	–	–	100
2016 Connemara	–	–	125
2016 Stewart Family Reserve Pinot Noir Magnum	–	–	160
Progressive Red Flight (1.5oz)			21
Pinot Noir, Old Vines Foch, Merlot, Cabernet Sauvignon			