



Oysters on The Half Shell | 20
horseradish, mignonette, lemon
suggested pairing: 2019 Dry Riesling

Halibut Ceviche | 19
stone fruit salsa, cucumber, avocado, lime
suggested pairing: 2019 Dry Riesling

Tomato Carpaccio | 16
olives, shallots, herb feta, oregano, garlic croutons
suggested pairing: 2019 Chenin Blanc

Grilled Farmer's Carrots | 13
harissa dressing, hazelnuts, parsley, cilantro
suggested pairing: 2019 Gewurztraminer

Kale Salad | 14
pickled beet, agro dolce onion, crouton, pumpkin seed,
parmesan balsamic dressing
suggested pairing: 2019 BMV Riesling

Seared Albacore Tuna | 20
zucchini & eggplant caponata, basil pesto, olive, tomato
vinaigrette
suggested pairing: 2019 Lucy's Block Rosé

Tomato Soup | 13
prosciutto, pine nuts, tomato salsa
suggested pairing: 2019 Chenin Blanc

Steamed Mussels | 24
wine cured chorizo, garlic, tomato
suggested pairing: 2019 Rosé

Artisan Charcuterie | 19
cured meats & house made terrine, pickles, olives
suggested pairing: 2019 Rosé

Artisan Cheese Plate | 18
quince preserve, spiced nuts, lavosh

Wild BC Chinook Salmon | 36
marinated tomato, basil, Sieglinde potato, kale, prawn
suggested pairing: 2018 Pinot Noir

Cache Creek Flat Iron 6oz | 32
Cache Creek Dry Aged Ribeye 10oz | 54
Dauphine potato, farmer's onion, kale, grilled summer
corn salsa
suggested pairing: 2018 Merlot

Saddle of Peace Country Lamb | 44
preserved lemon & rosemary stuffed, Shishito peppers,
smashed potato, confit tomato with truffle & basil
suggested pairing: 2018 Cabernet Sauvignon

Duo of Pork | 35
cashew, sesame cabbage slaw, tempura broccolini, stone
fruit chutney
suggested pairing: 2019 BMV Riesling

West Coast Halibut | 38
bell pepper relish, chanterelle & lobster mushroom,
gnocchi, romesco sauce
suggested pairing: 2018 Pinot Noir

Seafood Taglierini | 33
tomato, white wine, cream, garlic, chilies, herbs
suggested pairing: 2018 Stewart Family Reserve Chardonnay

Mezze | 27
crispy falafel, baba ghanoush, haloumi, lentils, pita,
fried cauliflower, tahini yogurt
suggested pairing: 2019 Chenin Blanc

Rosstown Cornish Game Hen | 32
smoked paprika, lemon, herbed gnocchi, pan jus
suggested pairing: 2018 Stewart Family Reserve Pinot Noir

Truffle & Parmesan Fries | 10
Marinated Organic Olives | 11
Roasted Farm Potatoes | 9
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
2019 BMV Riesling	15	45	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	-	-	55
2018 The Bench Pinot Gris	12	33	45
2017 Chardonnay	11	32	43
2018 Stewart Family Reserve Chardonnay	16	50	70
2018 Rosemary's Block Chardonnay	-	-	80
Aromatic White Flight (1.5oz) Chasselas-Pinot Gris-Pinot Blanc, Chenin Blanc, Dry Riesling, Chardonnay			19

RED 5 oz | ½ L | BTL

2018 Pinot Noir	13	36	50
2018 Stewart Family Reserve Pinot Noir	18	58	82
2018 Richard's Block Pinot Noir	-	-	95
2017 828 Clone Pinot Noir	-	-	100
2018 Merlot	13	36	50
2018 Cabernet Sauvignon	14	40	60
2018 Old Vines Foch	12	33	46
2018 Stewart Family Reserve Foch	16	50	77
2017 Boswell Syrah	-	-	100
2016 Connemara	-	-	125
2016 Stewart Family Reserve Pinot Noir Magnum	-	-	160
Progressive Red Flight (1.5oz) Pinot Noir, Old Vines Foch, Merlot, Cabernet Sauvignon			21

BUBBLES 5 oz | BTL

2015 Fitzpatrick Family Vineyards Fitz Brut	13	62
Blue Mountain Brut	-	70
Veuve Cliquot	-	140
Louis Roederer	-	140
Moët & Chandon Dom Pérignon	-	440

**FROM OUR
SISTER PROPERTIES** BTL

Lake Sonoma, Sonoma Valley Sauvignon Blanc	47
Lake Sonoma, Russian River Valley Chardonnay	44
Lake Sonoma, Sonoma Coast Pinot Noir	52
Lake Sonoma, Dry Creek Valley Zinfandel	50
Lake Sonoma, Alexander Valley Cabernet Sauvignon	54
PLUME Chardonnay	54
PLUME Reserve Napa Valley Cabernet Sauvignon	135