



MENU

carnitas taco

crispy corn tortilla, cilantro & lime crema,
rainbow radish

paired with **2018 GRENACHE**

mushroom casino

cremini mushroom, white wine-manchego
-brie cream sauce, shallot,
toasted bread crumbs, orange zest

paired with **2018 PETITE SIRAH**

cedar smoked carpaccio

cedar smoked beef tenderloin, arugula,
arbequina olive oil, blackberry

paired with **14V PENTIMENTO '21 BOTTLING**

summer barley salad

burrata, brown butter barley,
citrus roasted golden beet,
roasted bell pepper, basil chimichurri

paired with **2018 LITTORAL**

lunch entrée: miso glazed black cod

carrot purée, vegetable succotash,

crispy potato garnish

pairing: blood orange & lavender entremet

paired with **2018 ZINFANDEL**

LOCAL PURVEYORS

GOOD WITCH FARM

CALABRESE OLIVE OIL

VIVANT FINE CHEESE

RIO SALINAS RANCH