



MENU

roasted pepper steak tartare,
avocado & orange citronette
paired with 2017 L'ENFANT DU PAPE

lunch entrée: bone-in kurobuta pork chop,
red wine & caramelized shallot,
brown butter pomme purée //
mixed greens salad with fresh red beet
& meyer lemon-orange citronette
pairing: lambchopper & ewephoria
mac 'n cheese with bacon
paired with 2017 SYRAH

purple potato & leek vichyssoise
arbequina olive oil, lime zest
paired with 2017 CABERNET SAUVIGNON

empanada de conejo y mora
con chimichurri
paired with 2017 MALBEC

rosemary beluga lentils,
spaghetti squash,
creme fraiche & parsely
paired with 2017 PETITE SIRAH

LOCAL PURVEYORS

GOOD WITCH FARM
CALABRESE OLIVE OIL
VIVANT FINE CHEESE
J&R MEATS
ETTO PASTA
RIO SALINAS RANCH