



*California Wine Country Cuisine*

## DINNER

### *Starters*

- Coconut Shrimp Soup cup 5.25 bowl 7.50  
Soup du Jour cup 5.00 bowl 6.95  
Giant Roasted Gilroy Garlic *herbed goat cheese, grilled sourdough* 7.75  
Escargot Ravioli *wild mushrooms and tomato coulis* 10.95  
Home-Smoked Sturgeon Tartar *horseradish crème fraîche, potato pancakes* 10.25  
Gnocchi *with gorgonzola cream sauce, seedless grapes* 10.50

### *Salads*

- Organic Mixed Greens from the Valley *jicama, mustard-madeira dressing* 6.95  
Caesar Salad 7.95 *with Grilled Free Range Chicken* 12.95  
Oriental Warm Scallops and Arugula *mango and bell pepper confit, ginger dressing* 15.95  
Belgian Endives and Tomato Salad *goat cheese, walnuts, cranberry vinaigrette* 9.95

### *Pasta and Pizza*

- Fettuccine Alfredo with Asiago and PortaBella Mushrooms 14.95  
Penne Pasta with Asparagus, Sundried Tomatoes and Arugula *vegetable consommé* 15.50  
Linguini with Clams, Mussels and Shrimps *marinara sauce* 19.95  
Four Cheeses Pizza *Monterey jack, parmesan, mozzarella and goat cheese, truffle oil* 12.95  
Fresh Tomato and Basil Pizza 11.50  
Roasted Lamb and Mango Chutney Pizza 15.50  
Grilled Free Range Chicken Pizza *mushrooms, olives and Monterey jack cheese, truffle oil* 13.95  
Filet Mignon and Gorgonzola Pizza 15.50

### *Main Dishes*

- Vegetarian Plate *a variety of grilled, steamed and braised vegetables and polenta, sauce provençal* 14.95  
Grilled Fresh Salmon Filet *spinach, roasted potatoes* 21.95  
Seared Fresh Tuna *candied orange zest, wasabe spiced succotash and rice* 24.50  
Roasted Citrus Chicken *lemon grass sauce, potato pancakes, organic vegetables* 18.95  
Roasted Rack of Lamb *herbs and mustard crust, rosemary potatoes, organic vegetables* 29.50  
Grilled New York Steak and Sautéed PortaBella Mushrooms *merlot sauce, potato gratin* 28.50  
Braised Young Rabbit and Tamale Dumplings *cabernet red cabbage, mango tequila relish* 21.95  
Vineyard Casserole of Tender Beef *served in pastry shell, zinfandel sauce* 19.50  
Grilled Pork Chop (14 oz. cut) *baked apple and cranberries, roasted garlic mashed potatoes* 21.50

### *Desserts* all à 6.75

- Fresh Strawberry Tarte  
Crème Caramel  
Cheesecake with Port and Raspberry Coulis  
Profiterole au Chocolat  
Key Lime Mousse  
Fresh Fruit Sorbet  
Merlot-Poached Pear with Spumante