

# DINNER APPETIZERS

## SPRING CARROT SOUP | 11

apricot preserve, chorizo, watercress

*suggested pairing: 2015 Chasselas-Pinot Blanc-Pinot Gris*

## OYSTERS ON THE HALF SHELL | 16

fresh horseradish, red wine vinegar mignonette, lemon

*suggested pairing: 2016 Chenin Blanc*

## KALE & GRILLED FENNEL SALAD | 12

orange, pickled onion, crispy rice, orange dressing

*suggested pairing: 2015 The Bench Pinot Gris*

## CACHE CREEK BEEF TARTARE | 19

sweet and sour shallot, focaccia toast, quail egg, cold pressed canola oil

*suggested pairing: 2016 Rosé*

## SIDE STRIPED SHRIMP & HALIBUT CEVICHE | 21

poached shrimp, ceviche halibut, avocado, ruby grapefruit, cucumber, radish

*suggested pairing: 2016 Dry Riesling*

## ROASTED BEET & BUFFALO MOZZARELLA SALAD | 17

pickled shallots, radish, arugula, pistachio, sherry vinaigrette

*suggested pairing: 2016 Rosé*

### WATER

*As part of our sustainability program, we are proud to feature the Vivreau in-house filtered and purified water. Chilled sparkling water unlimited \$2/guest.*

***The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.***

# DINNER MAIN COURSES

MAPLE HILL FARMS CORNISH GAME HEN | 31  
smoked paprika, lemon, black olives, herb gnocchi, pan jus  
*suggested pairing: 2015 Stewart Family Reserve Pinot Noir*

OKANAGAN LAMB SIRLOIN | 39  
toasted farro, fennel, anchovy, feta, spring onion, lamb jus  
*suggested pairing: 2014 Merlot*

WEST COAST HALIBUT | 36  
bok choy, radish, ginger, mint, ruby grapefruit  
*suggested pairing: 2015 Stewart Family Reserve Chardonnay*

30 DAY DRY AGED CACHE CREEK BEEF RIBEYE | 48  
pickled scape arancini, arugula, black garlic aioli, parmesan, chimichurri  
*suggested pairing: 2014 Old Vines Foch Reserve*

HAND MADE GNOCCHI | 25  
braised leeks, peas, herb pistou, carrot nage, parmesan  
*suggested pairing: 2015 The Bench Pinot Gris*

## SIDES

Hand Cut Truffle & Parmesan Fries | 9  
Roasted Herb Potatoes | 8  
Eleni Organic Olives | 9  
Brussel Sprouts with Maple Bacon | 9  
Balsamic Roasted Organic Beets | 9

**Ocean Wise**  **Proud Partner**

WINERY CHEF | ROGER SLEIMAN  
SOUS CHEF | SVEN MEYER    SOUS CHEF | ADAM MUKASA

An 18% gratuity will be added to parties of 8 or more