

THE RESTAURANT AT WENTE VINEYARDS

THREE-COURSE WENTE WINE PAIRING MENU

\$95 PER PERSON PLUS TAX AND GRATUITY

*WHITE TRUFFLE TOAST
Soft Egg, Pine Nuts, Aged Balsamic
*2016 135th Anniversary Chardonnay
Central Coast*

38N CHICKEN BREAST
Madras Quinoa, Brussels, Chayote, Blueberry Demi
*2015 Nth Degree Pinot Noir
Arroyo Seco, Monterey*

FLOURLESS CHOCOLATE CAKE
Malted Milk Chocolate Ice Cream, Hazelnut Brittle
*2016 Petite Sirah Port
Livermore Valley*

APPETIZERS-

*PORK RILLETES TOAST
Green Apple, Almonds, Honey Gastrique 18

*AHI TUNA POKE
Moroccan Aioli, Wasabi, Avocado, Walnuts, Taro Chips 19

DUNGENESS CRAB SALAD
Tarragon Aioli, Red Peppers, Frisée, Watercress 21

*WENTE VINEYARDS CLASSIC CAESAR
Parmigiano - Reggiano, Garlic Croûtons 16

CHICKPEA – TEMPURA CAULIFLOWER & PORK BELLY
Chipotle Aioli, Scallions, Parmigiano 16

GARDEN BUTTERNUT SQUASH BISQUE
Crème Fraiche, Dried Cranberries, Pepitas, Croûtons 16

BEET SALAD
Persimmons, Goat Cheese, Vadouvan Granola, Hazelnuts 18

*ZA'ATAR STEAK TARTARE
Tzatziki, Cilantro, Sumac, Pain Levain Toast 22

ARTISANAL CHEESE & CHARCUTERIE BOARD
Pickles, Mustard, Fruit, Preserve, Nuts, Honey 25

MAINS-

*SEARED DAY BOAT SCALLOPS
Black Rice, Coconut Milk, Cabbage, Sweet Chili Sauce 42

14OZ DRY-AGED WAGYU RIBEYE
Papas Bravas, Chimichurri, Brussels, Sauce Diane 65

BLACKENED SEA BASS
Creole Tomato Couscous, Mussels, Prawns, Andouille Sausage 39

FALL TRUFFLE RISOTTO
Wild Mushrooms, Parmigiano, Italian Black Truffle, Arugula 38

FALL VEGETABLE TAGINE
Garden Vegetables, Greens, Chickpeas, Vadouvan, Lemon Yogurt 29

*SMOKED SAKURA FARMS PORK CHOP
Sweet Yam Puree, Apple Relish, Bourbon Glaze 42

EXECUTIVE CHEF- MIKE WARD / GENERAL MANAGER- CAITLIN BOLIN

*18% Gratuity added to Groups of six or more

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

THE RESTAURANT AT WENTE VINEYARDS

FEATURED- WENTE VINEYARDS WINES

2016 THE NTH DEGREE SYRAH

Livermore Valley \$30/ \$115

This Syrah has rich aromas and flavors of dark berry, chocolate, coffee, and spice. Forward yet well-structured tannins complement the toasted oak, yielding a full-bodied wine with a rich, lingering finish.

2017 MURRIETA'S WELL, SMALL LOT SAUVIGNON BLANC,

Livermore Valley \$15.50/\$60

Aromas of citrus blossoms, ruby red grapefruit, and white peach. As a barrel-fermented sauvignon blanc, with lees aging, this wine presents a layered and textured palate with a balancing acidity that maintains its varietal uniqueness as well as establishing itself as an excellent food wine.

2016 THE NTH DEGREE CHARDONNAY

Livermore Valley \$100

This Chardonnay is rich and decadent, bringing forth notes of baked lemon and a creamy mouthfeel with a long smooth finish.

2015 THE NTH DEGREE PINOT NOIR

Arroyo Seco \$115

This Pinot Noir has a beautiful jewel garnet color. This wine is complex in its notes from dark cherry to a tart cranberry, finishing with a perfect balance of oak to round out the mouthfeel.

WENTE VINEYARDS WINES-

WHITE

2016 Riva Ranch Chardonnay, Arroyo Seco 14/47

2016 Morning Fog Chardonnay, Livermore Valley 13/43

2016 Louis Mel Sauvignon Blanc, Livermore Valley 13/43

RED

2015 Charles Wetmore Cabernet Sauvignon, Livermore Valley 16/55

2014 Riva Ranch Pinot Noir, Arroyo Seco 16/55

OTHER WINE SELECTIONS-

WHITE & ROSÉ

2014 Buglioni, IL Vigliacco Brut Rosé, Italy 15/60

2013 Schramsberg, Brut Sparkling Wine, Blanc de Noirs, North Coast 22/86

2016 Cakebread, Chardonnay, Napa Valley 30/120

2015 Castro Martin, Albariño, Rias Baixas, Spain 12/46

2016 Handley, Pinot Gris, Anderson Valley 15/60

2015 Alban, Viognier, Central Coast 18/70

2017 Gassier, Esprit Rosé, Côtes de Provence, France 12.50/48

RED

2016 Concannon Vineyard, Petite Sirah, San Francisco Bay 11/40

2015 El Esteco, Malbec, Calchaqui Valley, Argentina 16/64

2016 Turley, Juveniles Zinfandel, California 25/100

2015 Mossback, Cabernet Sauvignon, Chalk Hill, Russian River Valley 21/80

2014 Gainey, Pinot Noir, Sta. Rita Hills, Santa Barbara County 20/76

2016 Excelsior, Cabernet Sauvignon, Robertson, South Africa 11/40

GARDEN INSPIRED COCKTAILS- \$16

HOLIDAY NOG

Spiced Rum, Bourbon, Winter Spices

THE GREAT PUMPKIN

Dark Rye, House-Made Pumpkin Puree, Apple Cider, Fresh Lemon

GOLDEN APPLE

Dark Rum, Muddled Apple, Ginger Ale, Fresh Lemon

WENTE MARGARITA

Silver Tequila, Pomegranate Syrup, La Pinta, Lime

THE CATASTROPHE

Jim Beam Black, Garden Apricot Ginger Syrup, Froth

CHERRY ENVY

Angel's Envy Bourbon, Drunken Cherries, Sweet Vermouth

HOUSE SANGRIA - \$14

Red or White, Seasonal Fruit

BEER- \$8

Pilsner Urquell - Plzen, Czech

Pyramid - Hefeweizen, Berkeley, CA

Lagunitas - Little Sumpin' Ale, Petaluma CA

Ace - Pear Hard Cider, Sebastopol, CA

Ballast Point - Sour Wench Blackberry Ale, San Diego, CA

Clausthaler - Pilsner, Germany - \$6

PROHIBITION COCKTAILS- \$6

Mojito - Mint, Lime, Soda Water, Garden Syrup

Garden Lemonade - Ask Your Server for Today's Creation