

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.

APPETIZERS-

PROSCIUTTO TOAST

Riobola Cheese, Aged Balsamic, Pickled Onions, Arugula 18

*DUNGENESS CRAB SALAD

Saffron Aioli, Herbs, Citrus, Red Peppers, Watercress 21

*WENTE VINEYARDS CLASSIC CAESAR

Parmigiano - Reggiano, Garlic Croûtons 16

*CHICKPEA – TEMPURA CAULIFLOWER & PORK BELLY

Chipotle Aioli, Scallions, Parmigiano 16

CAULIFLOWER BISQUE

Cilantro-Crème Fraiche, Chorizo, Cumin, Manchego 16

BEEF SALAD

Ricotta, Pink Lady Apples, Tangerine, Arugula 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

Pommes Purée, Salsify, Creamed Kale, Brussels Sprouts, Demi 65

HAZELNUT-CRUSTED SEA BASS

Chorizo Broth, Cauliflower, Shallot, Capers, Mussels 39

GARDEN SQUASH RISOTTO

Wild Mushrooms, Parmigiano, Walnuts, Saba, Arugula 32

WINTER VEGETABLE TAGINE

Garden Vegetables, Greens, Chickpeas, Vadouvan, Lemon Yogurt 29

*SMOKED SAKURA FARMS PORK CHOP

Creamy Polenta, 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.

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WENTE VINEYARDS WINES-

WHITE

2016 Riva Ranch Chardonnay, Arroyo Seco 14/47
2017 Morning Fog Chardonnay, Livermore Valley 13/4
2017 Louis Mel Sauvignon Blanc, Livermore Valley 13/43

RED

2015 Charles Wetmore Cabernet Sauvignon, Livermore Valley 16/55
2015 Riva Ranch Pinot Noir, Arroyo Seco 16/55

OTHER WINE SELECTIONS-

WHITE, ROSÉ & SPARKLING

2014 Buglioni, IL Vigliacco Brut Rosé, Italy 15/60
2014 Schramsberg, Brut Blanc de Noirs, North Coast 22/86
2016 Alexander Valley, Gewürztraminer, Mendocino 10.50/40
2015 Castro Martin, Albariño, Rias Baixas, Spain 12/46
2016 Handley, Pinot Gris, Anderson Valley 15/60
2017 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 Colomé, Malbec, Salta, Argentina 14.50/56
2016 Turley, Juveniles Zinfandel, California 25/100
2016 Oberon, Merlot, Napa Valley 13.50/52
2016 Treana, Cabernet Sauvignon, Paso Robles 21/80
2014 Gaíney, Pinot Noir, Sta. Rita Hills, Santa Barbara County 20/76
2013 Marques de Murrieta, Tempranillo Reserva Ygay, Spain 15/60

GARDEN INSPIRED COCKTAILS- \$16

THE DUSTBOWL

Junipero Gin, Blood Orange-Vanilla Syrup, Wente Brut

WENTE MARGARITA

Silver Tequila, Muddled Kumquats, Lime

CHERRY ENVY

Angel's Envy Bourbon, Drunken Cherries, Sweet Vermouth

THE CATASTROPHE

Jim Beam Black, Garden Pomegranate-Hibiscus Ginger Syrup, Froth

GOLDEN APPLE

Dark Rum, Muddled Apple, Ginger Ale, Fresh Lemon

HOUSE SANGRIA - \$14

Red or White, Seasonal Fruit

PROHIBITION COCKTAILS- \$6

Mojito - Mint, Lime, Soda Water, Garden Syrup

Garden Lemonade - Ask Your Server for Today's Creation

HOUSE COCKTAILS - \$15

GIN & TONIC

Junipero Gin, House-Made Tonic, Lime

WENTE NEGRONI

House Made Sweet Vermouth, Barrel-Aged Gin, Campari

WENTE 125

Wente Vineyards Brut, Brandy, Elderflower Liqueur,
Lemon-Thyme Syrup

OLD FASHIONED

House-Made Blood Orange Bitters, Bourbon, Cherry

KNOCKOUT

Pineapple-Infused Pinnacle Orange and Absolut Mandarin Vodkas,
Wente Riverbank Riesling

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