

## THE VINEYARD TABLE

### WINE AND FOOD PAIRING LUNCH

#### SAUVIGNON BLANC

2017 ° MURRIETA'S WELL ° LIVERMORE ° 30 BARRELS

#### PINOT NOIR

2016 ° NTH DEGREE ° ARROYO SECO ° 16 BARRELS

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#### CHARDONNAY

2016 ° NTH DEGREE ° LIVERMORE VALLEY ° 21 BARRELS

#### CABERNET SAUVIGNON

2015 ° NTH DEGREE ° LIVERMORE VALLEY ° 37 BARRELS

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#### LATE HARVEST RIESLING

2015 ° SMALL LOT ° ARROYO SECO ° 12 CASES

#### PETITE SIRAH PORT

2016 ° SMALL LOT ° LIVERMORE VALLEY ° 6 BARRELS

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#### \*SYRAH

2016 ° NTH DEGREE ° LIVERMORE VALLEY ° 19 BARRELS

\*WINE & CHEESE PAIRING ° \$15 SUPPLEMENT

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD

OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

#### CRAB SALAD

SAFFRON AIOLI + CITRUS + LEMON-GARLIC + CILANTRO

#### CHICKPEA-TEMPURA QUAIL

PEPPER PURÉE + BRUSSELS + PANCETTA + PARMESAN

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#### HAZELNUT CRUSTED SEA BASS

CHORIZO PUREE + ROMANESCO + CAPERS + MUSSELS

#### FILET MIGNON

VADOUVAN LENTILS + CREAMED KALE + DEMI

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#### APPLE CAKE

CARDAMOM ANGLAISE + ALMOND TUILE

#### CHOCOLATE POT DE CRÈME

SPICED PORT + POMEGRANATE + CHANTILLY CREAM

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#### PEPATO SHEEP CHEESE

BELLWETHER FARMS, PETALUMA + HARD-TANGY

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JANUARY ° 2019

#### 3-COURSE WINE & FOOD PAIRING

\$55 MEMBERS ° \$65 GUESTS ° PLUS TAX & 18% GRATUITY