

THE RESTAURANT
— *At* —
WENTE®
VINEYARDS

CONCERT SAMPLE MENU
(Subject to change)

featured wines

2009 ken wright cellars chardonnay, washington-oregon
“a vibrant wine full of pear and citrus fruit
with a nice balance of acidity and subtle creaminess”
glass 17.50 bottle 70

2007 archipel cabernet sauvignon, sonoma county
“ripe aromas of cassis, black cherry and cedar with notes of black licorice and cocoa.
this deep ruby-colored wine exhibits medium to full body, silky tannins
and plenty of fruit as well as character”
glass 20 bottle 80

starter

cornflake fried pickled tomatillos with spices and onion aioli

first

salad of peach, basil, fromage blanc, brioche and almond
chilled corn soup with anise hyssop and tomato
pork belly with pickled ancho pepper, watermelon and peanut sauce
poached prawns with bloody mary remoulade, crispy avocado and celery
garden tomato salad with ricotta salata, saba and basil

main

smoked pork chop summer cacciatore style
bacon wrapped tuna with cranberry beans, pole beans and basil pistou
scallops with succotash of corn, chanterelle, squash and truffles
tomato braised estate beef short rib with eggplant and garden shallots
grilled and chicken fried duck with black eye peas, rapini and figs

dessert

corn flan with caramel and black raspberries
chocolate truffle cake, peanut butter and malted milk ice cream
strawberry and thyme cobbler with mascarpone ice cream

FAMILY OWNED. ESTATE GROWN. SUSTAINABLY FARMED.
consuming raw or undercooked food may increase your risk of food borne illness
18% gratuity will be added to parties of six or more guests