

THE RESTAURANT
— *At* —
WENTE®
VINEYARDS

Caviar and Wente Vineyards Brut for Two
Italian Prestige Caviar, Egg, Chive, Crème Fraîche
\$75 supplement

Beef Tartare
Miso Dressing, Green Onion, Sesame, 45 Minute Egg, Taro Chips
Wente Vineyards, Small Lot Brut Sparkling Wine, Arroyo Seco

*Wente Vineyards Classic Caesar
Parmigiano - Reggiano, Garlic Croutons
Wente Vineyards, Riva Ranch Chardonnay, Arroyo Seco

Burrata Mozzarella
Prosciutto, Pine Nuts, Oro Fino Olive Oil, Pain Levain
Wente Vineyards, Morning Fog Chardonnay, Livermore Valley

Roasted Duck Breast
Chilled Vermicelli Salad, Peanuts, Mint, Cilantro, Fresno Chili
Wente Vineyards, Riva Ranch Pinot Noir, Arroyo Seco

Crispy Pork Belly
Spanish Chorizo Puree, Marinated Wild Mushrooms, Chicharrón
Wente Vineyards, Small Lot Zinfandel, Livermore Valley

Garden Beets Salad
Ruby Red Grapefruit, Herbed Goat Cheese, Pistachio, Thyme Honey
Murrieta's Well, Small Lot Sauvignon Blanc, Livermore Valley

Grilled Filet Mignon & Prawns
Pommes Puree, Parsnip, Kale, Beurre Maître d'Hôtel, Demi
Wente Vineyards, The Nth Degree Cabernet Sauvignon, Livermore Valley

Pistachio Crusted Halibut
Chimichurri, Cauliflower Puree, Wild Mushroom, Broccoli, Cabbage
Wente Vineyards, The Nth Degree Chardonnay, Livermore Valley

*Smoked Sakura Farms Pork Chop
Spaghetti Squash, Charred Radicchio, Bourbon Glaze
Wente Vineyards, The Nth Degree Pinot Noir, Arroyo Seco

*Jasmine Mousse
Honeyed Grapefruit, White Chocolate, Chiffon Cake
Winemakers Selection, Small Lot Nectar, Arroyo Seco

French Apple Pie
Cardamom Vanilla Ice Cream, Graham Streusel, Pink Lady Apples
Wente Vineyards, Late Harvest Riesling, Arroyo Seco

*Dark Chocolate Mousse
Peanut Butter Cream, Brittle, Chocolate Cake, Toasted Peanuts
Wente Vineyards, Small Lot Petite Sirah Port, Livermore Valley

prix fixe \$115 plus tax and 18% gratuity
wine pairing an additional \$40