

# THE VINEYARD TABLE

## WINE AND FOOD PAIRING LUNCH

### ARTISAN WHITE

2017 ° WMS ° CENTRAL COAST ° 250 CASES

### COUNOISE

2016 ° WMS ° LIVERMORE VALLEY ° 17 BARRELS

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### ERIC'S CHARDONNAY

2017 ° SMALL LOT ° LIVERMORE VALLEY ° 350 CASES

### CABERNET SAUVIGNON

2015 ° NTH DEGREE ° LIVERMORE VALLEY ° 37 BARRELS

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### NECTAR

2017 ° WMS ° ARROYO SECO ° 17 BARRELS

### PETITE SIRAH PORT

2016 ° SMALL LOT ° LIVERMORE VALLEY ° 6 BARRELS

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### CHARDONNAY

2016 ° NTH DEGREE ° LIVERMORE VALLEY ° 21 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

### BEET SALAD

GOAT CHEESE + PISTACHIOS + PERSIMMONS

### TWICE COOKED PORK BELLY

GREEN APPLE + PICKLED MUSTARD SEED + BABY CARROT

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### \*BLACK STRIPED SEA BASS

TARRAGON AÏOLI + BLACK RICE + VEGETABLE CRUDITÉ

### BEEF TENDERLOIN

POTATO + KALE + FOIE GRAS + TRUFFLE

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### CHEESECAKE

GRAHAM CRACKER + YOGURT + POMEGRANATE

### \*POACHED PEAR

GINGERBREAD + CHOCOLATE MOUSSE

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### PRAIRIE SUNSET

COW'S MILK + BUTTERSCOTCH + FIRM

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NOVEMBER ° 2018

**3-COURSE WINE & FOOD PAIRING**

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