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LUNCH

AVAILABLE FEB. 24 - MAR. 2, 2019 \$25 PER PERSON, TAX AND GRATUITY NOT INCLUDED

FIRST COURSE (CHOOSE ONE)

VEGAN CHILI

BLACK BEANS | KIDNEY BEANS | MIREDOIX | TOMATO | TORTILLA CHIPS FRESH | CILANTRO
ADD SOUR CREAM | CHEDDAR OR VEGAN CHEDDAR +1.5
BEST PAIRED W/THE EARLY CHARDONNAY/PINOT NOIR - S. AFRICA

SEASONAL HUMMUS

GRILLED PITA & SLICED CUCUMBER
BEST PAIRED W/LES HAUTS DE L'GARDE BORDEAUX BLANC - BORDEAUX, FRA

ROASTED BEETROOT SALAD

ARUGULA | TOASTED ALMONDS | GOAT CHEESE | BALSAMIC VINAIGRETTE
BEST PAIRED W/CURRAN GRENAICHE ROSE - SANTA BARBARA, CA

SECOND COURSE (CHOOSE ONE)

THE BURGER

CERTIFIED ANGUS BEEF | GOUDA CHEESE | ARUGULA | HOUSE PICKLES GARLIC AIOLI | ONION JAM | BRIOCHE BUN
BEST PAIRED W/EDUCATED GUES CABERNET - MIPA, CA

FALAFEL BURGER

RED LENTILS | CHICKPEAS | AVO MASH | CHIPOTLE AIOLI | BEET SLAW SPROUTS | CIABATTA BUN
BEST PAIRED W/BRANDER SAUVIGNON BLANC - LOS OLIVOS, CA

TURKEY BACON AVOCADO

TURKEY BREAST | BACON | AVOCADO | LOCAL SOURDOUGH | GARLIC AIOLI ROMAINE | TOMATO | RED ONION
BEST PAIRED W/SUNDAY FUNDAY CHARDONNAY - CENTRAL COAST

DESSERT (CHOOSE ONE)

VEGAN S'MORES

VANILLA CRÈME BRÛLÉE

BEST PAIRED W/VERICHOFF & CLERC SPARKLING BRUT - SEYSSSEL, FRA
WINE FLIGHT AVAILABLE - FOUR 2OZ. SAMPLES \$19



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DINNER

AVAILABLE FEB. 24 - MAR. 2, 2019 \$45 PER PERSON, TAX AND GRATUITY NOT INCLUDED

FIRST COURSE (CHOOSE ONE)

SEASONAL HUMMUS

GRILLED PITA & SLICED CUCUMBER

BEST PAIRED W/LES HAÛTS DE LIGARDE BORDEAUX BLANC - BORDEAUX, FRA

ROASTED BRUSSELS SPROUTS

PARMESAN | PANCETTA | BALSAMIC REDUCTION

BEST PAIRED W/S DEGRES PINOT NOIR - McMinnville, OR

WINTER KALE SALAD

EDAMAME | RED CABBAGE | DRIED CRANBERRIES | GRANA PADANO GRAPES | SUNFLOWER SEEDS | ORANGE VINAIGRETTE

BEST PAIRED W/MSHEEN PINOT GRIS - McMinnville, OR

SECOND COURSE (CHOOSE ONE)

CAULIFLOWER CURRY

COCONUT CURRY | RICE | SNAP PEAS | MUSHROOMS | CARROTS CAULIFLOWER | CILANTRO

BEST PAIRED W/CURRAN GRENAICHE ROSE - SANTA BARBARA, CA

GRILLED HALIBUT

6OZ. FILET | MUSHROOM RISOTTO | SEASONAL VEGETABLE MEDLEY

BEST PAIRED W/BRANDER SAUVIGNON BLANC - LOS OLIVOS, CA

CHICKEN PESTO PASTA

ANGEL HAIR PASTA | ROASTED GARLIC | TOMATO CONFIT | BROCCOLINI | GRANA PADANO | CREAM | SHALLOTS | MICRO GREENS

BEST PAIRED W/SAINSBURY CHARDONNAY - NAPA, CA

DESSERT (CHOOSE ONE)

VEGAN S'MORES

VANILLA CRÈME BRÛLÉE

BEST PAIRED W/VERICHON & CLERC SPARKLING DRIIT - SEYSSSEL, FRA

WINE FLIGHT AVAILABLE - FOUR 2OZ. SAMPLES \$19