

◀◀ **FIRST COURSE** ▶▶

(Select one)

Sole Ceviche

Dover Sole, avocado, piquillo peppers, cucumber, cilantro, and Sriracha aioli.

Queens Way: Pinot Grigio & Pecorino \$11

Roasted Cauliflower ♻️

Roasted Cauliflower & Brussels Sprouts tossed in our homemade pesto sauce served with Guajillo hot sauce.

Additions: Buffalo Style \$2

'17 Monterey County Rose of Pinot Noir \$11

The Edge Salad ♻️

Spring mixed greens, brussels sprouts, cranberries, and parmesan, tossed in our homemade balsamic dressing.

Additions: Avocado \$2 | Bacon \$2 | Steak \$5

'19 Monterey County Pinot Noir \$13

◀◀ **SECOND COURSE** ▶▶

(Select one)

Margarita ♻️

Di Napoli tomato & red wine-infused tomato sauce topped with fresh mozzarella, roma tomatoes, and basil.

Curatolo: Barbaresco \$13

Winery Burger

In-house ground Angus beef, Alamitos infused bacon onion jam, mushrooms, Riesling, brioche bun served with mixed greens.

Additions: Avocado \$2 | Bacon \$2

Mambacita: Whiskey Barrel-aged Cab Sauvignon & Merlot \$17

Steak Frites

8oz grilled filet mignon, horseradish, rosemary chimichurri butter, and pomme frites.

'17 Monterey County Syrah \$15

◀◀ **THIRD COURSE** ▶▶

(Select one)

Buttermilk Goat ♻️

Cheese Donuts

Powdered Sugar or Cinnamon Crumb

Dessert Pizzetta

Served a la mode with caramel and our homemade Blackberry Sangria icing.

Chocolate Raspberry Port \$9

\$55 per person, not including tax and gratuity.