

VINEYARD MENU

A FRESH NEW FUSION OF CALIFORNIA COOL
AND MEDITERRANEAN INSPIRED TASTE

APPETIZERS

SERRANO HAM WRAPPED DATES 🍴
Manchego cheese and membrillo

GRILLED PRAWN & ARUGULA SALAD 🍴
Pickled peppers, shaved fennel, sliced pears,
crumbled feta cheese with lemon-oregano
vinaigrette, basil oil

MEDITERRANEAN WEDGE 🍴
Iceberg lettuce, crispy pancetta, Gorgonzola,
sun-dried tomato vinaigrette

ANTIPASTI SALAD 🍴
Mixed field greens, kalamata olives, provolone
cheese, dried salami with red wine dressing

CHARCUTERIE PLATE 🍴
Chef selection of cured meats served with
flatbread crisps, fruit compote, cornichons,
and whole grain mustard

SIGNATURES

ROASTED & STUFFED ZUCCHINI ✓
Fresh ricotta, seasoned bread crumbs,
Parmigiano-Reggiano cheese, fra diavolo sauce

ROASTED BEET SALAD 🍴
Quinoa, Hass avocado, wild arugula with
citrus-Caesar vinaigrette

ENTRÉES

CARAMELIZED SCALLOPS 🍴
Green beans, piquillo peppers, toasted almonds,
romesco sauce

HERB-CRUSTED CHICKEN BREAST 🍴
Roasted squash, Provençal tomatoes, lemon
essence

PAN-SEARED ATLANTIC SALMON 🍴
Grilled vegetable couscous, balsamic vinegar

FISHERMAN'S STEW 🍴
San Marzano tomatoes, mussels, clams, prawns,
garlic toast

CLASSICS

APPETIZERS

SOUP OF THE DAY
Ask your waiter for today's special

GARDEN SALAD 🍴
Garden greens with cherry
tomatoes, shaved Parmesan
cheese tossed in a light vinaigrette

DRAWN COCKTAIL 🍴

ENTRÉES

GRILLED CHICKEN BREAST 🍴
Sautéed seasonal vegetable
and natural jus

OVEN ROASTED SALMON 🍴
Grilled vegetables and a warm
lemon herb dressing

GRILLED MANHATTAN

FLATBREAD

FENNEL SAUSAGE
Roasted peppers, smoked mozzarella cheese

BIANCA ✓
Ricotta, fresh mozzarella cheese, roasted garlic,
portobello mushrooms

FIG & PROSCIUTTO
Caramelized onions, balsamic, fontina cheese

SIGNATURES

MARGHERITA ✓
Buffalo mozzarella cheese, tomato, fresh basil

GRILLED VEGETABLE ✓
Olive tapenade, artichoke hearts, pesto,
goat cheese

ZUCCHINI PAELLA ✓
Bomba rice, saffron, chickpeas, tomatoes

SIGNATURES

ROASTED RACK OF LAMB*
Creamy Orzo, blistered tomatoes, homemade basil
pesto, toasted pistachios

ROASTED BEEF TENDERLOIN* 🍴
Grilled asparagus and fork crushed potatoes with
Cabernet wine jus

PASTA PRIMAVERA ✓
Lightly grilled vegetables with
olive oil, garlic and herbs

**ASSORTED
VEGETABLE PLATE** ✓
Snow peas, roasted peppers,
asparagus, carrots, green beans
and shallot dressing

TODAY'S PIE