VINEYARD MENU
A FRESH NEW FUSION OF CALIFORNIA COOL
AND MEDITERRANEAN INSPIRED TASTE

APPETIZERS

SERRANO HAM WRAPPED DATES
Chopped gorgonzola cheese and membrillo

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

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

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, Parmigiana-Reggiano cheese, fra diavolo sauce

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

ENTRÉES

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

HERB-CRUSTED CHICKEN BREAST
Roasted squash, Provencal 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 you waiter for today's special

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

GRILLED CHICKEN BREAST
Sautéed seasonal vegetable and natural jus

GRILLED CHICKEN BREAST
Sautéed seasonal vegetable and natural jus

OVEN ROASTED SALMON
Grilled vegetables and a warm lemon herb dressing

GRILLED MANHATTAN

ENTRÉES

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