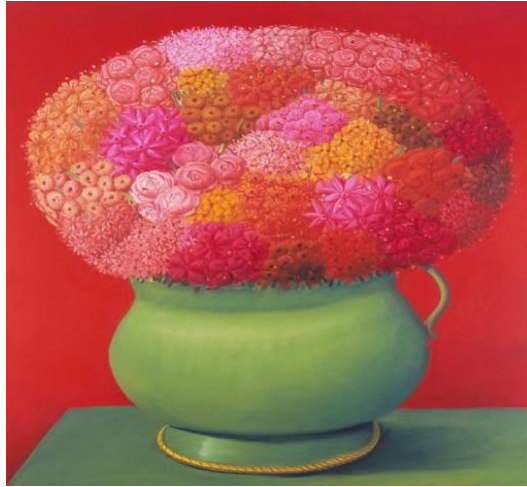


CHERRY POINT ESTATE WINES



APPETIZERS

Mezze for two: warm ciabatta, chef's inspired dip, dukkha, duck rilette, whipped goat cheese, Island brie, marinated olives, seedy crackers, oil, and vinegar.

Suggested pairing: Spritzzy Rosé

Bread and dip: warm ciabatta, chef's inspired dip, dukkha, oil, and vinegar

Soup: Chef's daily surprise. *Suggested pairing: Ortega ~ V, GF*

Daily quiche, side of tossed Hofman Farm greens, or cup of soup

Suggested pairing: Gewürztraminer

FROM LAND AND SEA

Roasted squash and avocado salad: maple-glazed local squash, fresh avocado, edamame, radish and artisan greens, house-made umami dressing, and toasted nuts and seeds. *Suggested pairing: Pinot Blanc*

Niçoise salad: tuna tataki, olives, potatoes, French beans, tomato, quail egg, Hofman farm greens, tarragon dressing. *Suggested pairing: Pinot Blanc ~GF- DF*

Slow-cooked lamb and beet salad with Hofman Farm greens and goat cheese.

Suggested pairing: Bête Noire ~ GF

Crispy wild salmon filet," a la Grenoble": brown butter, lemon, capers, parsley, sautéed medley of Glenora Farm organic vegetables.

Suggested pairing: Pinot Gris

Black seafood risotto: classic risotto with squid ink and local seasonal seafood.

Suggested pairing: Ortega

10-hour lamb shoulder medallion, Tuscan bean purée, Glenora Farm vegetables, Lágrimas Negras and onion reduction. *Suggested pairing: Lágrimas Negras~ GF*

SIDES

*Warm German potato salad

*Braised seasonal vegetables

*Tossed Hofman Farm greens dressed with sherry vinaigrette or umami dressing

DESSERT

Chef's daily surprise