

CHERRY POINT ESTATE WINES



APPETIZERS

Mezze for two: warm ciabatta, chef's inspired dip, dukkha, 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, house made relish, smoked paprika aioli.

Suggested pairing: Gewürztraminer

FROM LAND AND SEA

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

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

Suggested pairing: Pinot Noir ~ GF

Oven roasted cauliflower "steak", whipped almond sauce, chimichurri, toasted seeds, kale chips. *Suggested pairing: Siegerrebe ~ GF-V*

Crispy wild salmon filet, sautéed Glenora Farm vegetables, blueberry balsamic gastrique. *Suggested pairing: Gewürztraminer*

10 -hour lamb shoulder medallion with braised Glenora Farm vegetables, minted yoghurt, pickled lemons, red wine jus. *Suggested pairing: Bête Noire- GF*

Black pasta, seasonal ocean wise seafood, Cherry Point Pinot Gris. garlic, butter.
Suggested pairing: Ortega

SIDES

*Warm German potato salad

*Braised seasonal vegetables

*Tossed Hofman Farm greens dressed with sherry vinaigrette

DESSERT

Chef's daily surprise