



PARIS VALLEY ROAD
ESTATE WINERY

WITH SUGGESTED WINE PAIRINGS

POUR LA TABLE

SMOKED SALMON

Dijon-Dill. Apple. Hazelnut.
Caper-Cream Cheese. 21

RAW OYSTERS

Mignonette. Cocktail.
Horseradish. Lemon. 21

WHITE BEAN-TRUFFLE DIP

Pesto. Mushroom Bruschetta.
Aged Balsamic. 17 V

STEAK TARTAR

Raw Filet. Capers.
Shallots. Egg. 27

PETITES

OYSTERS ROCKEFELLER

(CHARDONNAY)

Greens. Gruyère. Panko. Hollandaise. 13

TUNA TARTAR

(SPARKLING)

Truffle-Caviar. Arugula. Lemon. Crostini. 15

FARMER'S BRUSCHETTA

(SAUVIGNON BLANC)

Tomato. Radish. Cucumber. Sprouts. Brie. 11 V

"DEVILED" EGGS

(CHARDONNAY)

Shoyu Style. "Deviled" Hollandaise. Caviar. 11

MILIEU

BEETS

(ROSÉ)

Watermelon. Goat Cheese. Citrus. Radish. Arugula. 13 V GF

LOBSTER AVOCADO TOAST

(SPARKLING)

Lobster Tail. Avocado Mash. Caviar. Sprouts. 25

DUCK GRILLED CHEESE

(CABERNET FRANC)

Duck Confit. Manchego. Orange Marmalade. 19

PORK BELLY BAO

(MALBEC)

Soy. Avocado. Diakon Slaw. Shoyu Egg. 17

GRANDES

SCALLOPS

(CHARDONNAY)

Edamame Puree. Diakon Slaw
Orange Glazed Pork Belly.
Miso Butter. 35 GF

FILET MIGNON

(CABERNET SAUVIGNON)

Pink Peppercorn. Brie. Mushrooms.
Arugula. Fingerlings. 37 GF

SEARED TUNA NIÇOISE

(CHARDONNAY)

Shoyu Egg. Edamame. Tomato.
Fingerlings. Cucumber. Olives.
Lemon-Ginger Dressing. 31 GF

LE BON BON

BLUE & HONEY

(SPARKLING)

Point Reyes Blue.
Hazelnuts. Honeycomb.
Apple. 11 V

CRISPY GOAT CHEESE

(SAUVIGNON BLANC)

Fried Goat Cheese.
Orange Marmalade.
Hazelnut Butter. 11 V

POT DE CRÈME

(MERLOT)

Espresso. Chocolate.
Blackberry. 9 V GF

SORBET

(ROSÉ)

Strawberry & Malbec
Rosé. 9 V GF

