

CÉPAGE

DÉJEUNER

CAVIAR

The Caviar Co. Kaluga Caviar. 7g Per Plate

SURF & TURF

Kaluga Caviar. Steak Tartar.
Pink Peppercorn. Crème Fraîche 39
2019 SPARKLING

OYSTERS *gf*

3 Raw Oysters. Kaluga Caviar.
Rosé Vinegar. Crème Fraîche 33
2019 SPARKLING

LOBSTER

Maine Lobster. Kaluga Caviar.
Shoyu Egg. Crème Fraîche. Yuzu.
Truffle 39
2019 SPARKLING

PETITES

QUAIL *gf*

Dijon-Dill Glaze. Apple. Fennel.
Cucumber. Frisée 21
2020 CHARDONNAY

SMOKED SALMON

Tzatziki Gazpacho. Petite Toast.
Smoked Trout Roe 17
2021 CHENIN BLANC

SHOYU "DEVILED" EGGS *v*

Soy. Deviled Aioli.
Truffle Pearls 15
2019 SPARKLING

GRANDES

SCALLOPS *gf*

Pork Belly. Butternut Squash. Cranberry.
Pepitas. Baby Kale 35
2021 CHENIN BLANC

FILET MIGNON *gf*

Tomato Confit. Borettane Onion.
Burrata Cheese. Truffle. Saba. Greens 39
2018 L'ENTENTE

LOBSTER AVOCADO TOAST

Maine Lobster. Avocado-Crème Fraîche.
Sprouts. Cucumber. Radish. Yuzu Gastrique 27
2019 SPARKLING

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Petite Basque Cheese 23
2018 CABERNET FRANC

BURRATA & PEAR SALAD *v*

Burrata Cheese. Poached Pear. Candied Pecans.
Dijon-Lemon Vinaigrette. Fennel. Greens 19
2020 MALBEC ROSÉ

PORK BELLY SANDWICH

Shoyu Egg. Shallot-Miso Aioli.
Avocado. Arugula 21
2018 MALBEC

DESSERT

POT DE CRÈME *gf v*

Chocolate. Sea Salt. Espresso 13
2017 RESERVE CABERNET SAUVIGNON

GOAT CHEESECAKE

Goat Cheese. Crème Fraîche. Pear.
Pistachio-Chip Crust. Orange Marmalade 13
2020 FLEUR D'ORANGE



PARIS VALLEY ROAD
ESTATE WINERY