

# CÉPAGE

## DÉJEUNER

### PETITES

#### **SMOKED SALMON PINSA**

Smoked Trout Roe. Cucumber.  
Fennel. Crème Fraîche.  
Pinsa Romana. 19  
*2021 CHENIN BLANC*

#### **OYSTERS *gf***

3 Raw Oysters. Avocado Mousse.  
Watermelon Pico. Smoked Trout Roe.  
Tajín. 19  
*2021 MALBEC ROSÉ*

#### **QUAIL**

Cherry. Frisée. Fennel. Pistachio.  
Pink Peppercorn Toscano. 21  
*2018 CABERNET FRANC*

#### **LAMB MEATBALLS**

Lamb. Pork. Harissa.  
Tomato-Coconut Curry. 19  
*2019 LE RENDEZ-VOUS*

#### **SHOYU "DEVILED" EGGS *v***

Soy. Deviled Aioli.  
Truffle Pearls. 15  
*2019 SPARKLING*

### GRANDES

#### **SCALLOPS *gf***

Pork Belly. Edamame. Daikon Slaw.  
Truffle Soy & Pearls. 37  
*2021 CHENIN BLANC*

#### **FILET MIGNON *gf***

Tomato Confit. Borettane Onion.  
Smoked Burrata Cheese.  
Truffle. Saba. Arugula. 39  
*2018 L'ENTENTE*

#### **LOBSTER AVOCADO TOAST**

Maine Lobster. Avocado-Crème Fraîche. Sprouts.  
Cucumber. Radish. Yuzu Gastrique. 29  
*2019 SPARKLING*

#### **DUCK GRILLED CHEESE**

Duck Confit. Orange Marmalade.  
Manchego. 25  
*2018 CABERNET FRANC*

#### **BURRATA SALAD *gf. v.***

Burrata Cheese. Peach & Grapefruit. Corn. Fennel.  
Cucumber. Tomato. Radish & Sprouts. 21  
ADD LOBSTER +15  
*2021 CHENIN BLANC*

#### **PORK BELLY SANDWICH**

Shoyu Egg. Shallot-Miso Aioli.  
Avocado. Arugula. 23  
*2018 MALBEC*

### DESSERT

#### **POT DE CRÈME *gf. v***

Chocolate. Sea Salt. Espresso. 13  
*2017 RESERVE CABERNET SAUVIGNON*

#### **POACHED PEAR *gf. v***

Spiced Citrus. Pecan. White Chocolate. Mascarpone Cream. 13  
*2020 FLEUR D'ORANGE*

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



PARIS VALLEY ROAD  
ESTATE WINERY