

APPETIZERS

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| <p>ROYAL OSSETRA CAVIAR SERVICE 125 30 grams of Royal Ossetra Caviar, crème fraiche, shallots, chopped egg whites and confetti of egg yolk with house made blinis</p> <p>GRAULAX DEVEILED EGGS • GFO 16 dill and cream cheese filling topped with smoked salmon and fried capers Suggested Pairing: Chardonnay/Pearl D' Blanc/Vidal Blanc</p> <p>CRISPY ORANGE CAULIFLOWER 14 golden-fried cauliflower tossed in a bright, tangy orange glaze, sesame seeds, toasted seaweed, served over jasmine rice Suggested Pairing: Riesling/Rosé/Pearl D' Blanc/Élevage Blanc/Vidal Blanc</p> <p>CASINO FRIED CALAMARI 15 fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow Suggested Pairing: Élevage Blanc/Cab Franc/Rosé</p> <p>BAKED BRIE 17 double cream brie, buttery flaky pastry, crushed pistachios, crisped capocollo, drizzle of honey and rosemary powder Suggested Pairing: Chardonnay/Pearl D' Blanc/Sweet Vermouth</p> | | <p>SOUP DU JOUR (BOWL) 13</p> <p>BREAD AND BUTTER 11 assorted breads with sea salt vermont butter</p> <p>CRAB DIP • GFO 15 served with crostini Suggested Pairing: Riesling/Vidal Blanc</p> <p>POMMES FRITES 12 truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli Suggested Pairing: What doesn't go with truffle fries!</p> <p>MEDITERRANEAN GOAT CHEESE MEDALLIONS • GFO 15 toasted baguette, topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon, EVOO Suggested Pairing: Rosé/Pearl D' Blanc</p> <p>GREEK MEATBALLS (5) 17 chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan Suggested Pairing: Cab Franc/Élevage Rouge</p> <p>BADDA-BOOM SHRIMP (6) 15 lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat Suggested Pairing: Riesling/Élevage Blanc</p> |
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FLATBREADS/TACO/GYRO: AVAILABLE UNTIL 3PM

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| <p>PRIMAVERA FLATBREAD 19 grilled summer squash and zucchini, sundried tomato, roasted red peppers, fresh onion, pesto, parmesan Suggested Pairing: Rosé/Pearl D' Blanc/Vidal Blanc</p> <p>SAUSAGE & PEPPER FLATBREAD 19 mild italian sausage, roasted peppers, onions, marinara sauce, mozzarella Suggested Pairing: Élevage Rouge/Cab Franc/Founders Reserve</p> <p>REUBEN FLATBREAD 19 1000 Island dressing drizzled over sauerkraut, swiss cheese, pastrami Suggested Pairing: Élevage Rouge/Cab Franc/Founders Reserve</p> | | <p>FISH TACOS (3) 21 fish du jour, Asian slaw, badda-boom sauce Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling</p> <p>LAMB GYRO 24 house made lamb gyro meat, tzadziki, red onion, cucumber, feta, tomato, served on naan bread Suggested Pairing: Élevage Rouge/Cab Franc/Founders Reserve</p> |
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SALADS

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| <p>GOAT CHEESE & BEET • GF 21 field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic Suggested Pairing: Élevage Blanc/Chardonnay/Rosé</p> <p>CHICKEN LOMBATA • GFO 22 crispy flash-fried chicken, topped with mixed greens, shaved red onion, tomatoes, capers, Kalamata olives, lemon vinaigrette, shaved parmesan Suggested Pairing: Rosé/Élevage Blanc</p> | | <p>BLACK & WHITE GARLIC CAESAR • GF 14/10 romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing) Suggested Pairing: Élevage Blanc/Chardonnay/Riesling</p> <p>ADD ONS: PASTAS ENTRÉES</p> <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td>Add Chicken</td> <td style="text-align: right;">12</td> <td>Add Shrimp</td> <td style="text-align: right;">14</td> </tr> <tr> <td>Add Salmon*</td> <td style="text-align: right;">19</td> <td>Add Scallops</td> <td style="text-align: right;">26</td> </tr> <tr> <td colspan="4">4 oz Beef Medallions*32</td> </tr> </table> | Add Chicken | 12 | Add Shrimp | 14 | Add Salmon* | 19 | Add Scallops | 26 | 4 oz Beef Medallions*32 | | | |
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PASTAS

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| LASAGNA beef and pork bolognese sauce, herb ricotta, basil oil Suggested Pairing: Cab Franc/ Cabernet Sauvignon | 27 | HERB CRUSTED CHICKEN & GNOCCHI baby heirloom tomatoes, basil, stracciatella cheese Suggested Pairing: Chardonnay/Vidal Blanc/ Élevage Blanc/Riesling | 26 |
| SPINACH & RICOTTA RAVIOLIS roasted asparagus, fried capers, tomatoes, roasted red pepper sauce Suggested Pairing: Élevage Blanc/Vidal Blanc | 27 | PICCOLA PAPPARDELLE PASTA roasted mushrooms, broccoli, black garlic parmesan cream Suggested Pairing: Chardonnay/Riesling/Cab Franc | 22 |
| CHICKEN PARMESAN classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde Suggested Pairing: Cab Franc/Élevage Rouge | 26 | SQUID INK SEAFOOD PASTA sautéed shrimp, baby scallops and calamari in parsley and lemon emulsion, gremolaa, tomatoes, espelette pepper Suggested Pairing: Chardonnay/Riesling/Cab Franc | 39 |

ENTRÉES

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| *ROASTED SALMON • GF jasmine rice, béarnaise, roasted tomatoes, vegetable du jour Suggested Pairing: Rosé/Chardonnay | 29 | *ARGENTINIAN STYLE STEAK FRITES beef medallions, parsley, chimichurri, pommes frites Suggested Pairing: Any Rayson Red! | 32 |
| *SHRIMP (6) & POLENTA • GF shrimp, cheesed polenta, tasso ham, pepperonata, orange and sweet vermouth cream sauce Suggested Pairing: Chardonnay/Riesling | 27 | TUSCAN PORK RIBEYE • GF fennel rosemary crusted pork ribeye, tuscan cannellini bean, lemon roasted broccolini, verde toscana sauce Suggested Pairing: Cab Franc/Élevage Rouge/ Chardonnay | 29 |
| *CRAB STUFFED HADDOCK • GF roasted zucchini, baby potatoes, romesco, white wine sauce Suggested Pairing: Riesling/Chardonnay/Élevage Blanc | 34 | BRAISED LAMB bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction Suggested Pairing: Cab Franc/Élevage Rouge | 36 |
| *STEAK MOUTARDE steak medallions with a shallots, mushrooms, mustard and demi cream sauce, served with mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/Cab Franc/ Petit Verdot | 36 | *SURF & TURF • GF 6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/ Petit Verdot/Cab Sauvignon | 52 |
| *PAN SEARED SCALLOPS & RISOTTO • GF asparagus, sweet peas, almonds, lemon, parmesan Suggested Pairing: Élevage Rouge/Cab Franc/ Petit Verdot | 34 | *16 OZ RIBEYE STEAK • GFO cognac demi cream sauce, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/ Cab Sauvignon/Petit Verdot | 54 |

ADD ONS: PASTAS | ENTRÉES

| | | | |
|-------------------------|----|--------------|----|
| Add Chicken | 12 | Add Shrimp | 14 |
| Add Salmon* | 19 | Add Scallops | 26 |
| 4 oz Beef Medallions*32 | | | |

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

• GF MEANS GLUTEN FREE • GFO MEANS GLUTEN FREE OPTIONAL