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## APPETIZERS

### 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

### GRAVLAX DEVEILED EGGS • GFO | 16

dill and cream cheese filling topped with smoked salmon and fried capers

**Suggested Pairing:** Chardonnay/Pearl D' Blanc/Vidal Blanc

### 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

### 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

### FROMAGE BLEU | 24

savory soufflée made with gorgonzola dolce on a bed of mixed greens tossed in a blueberry port reduction, garnished with pickled apples and onions and cranberry walnut croutons

**Suggested Pairing:** Blueberry Port/Pearl D' Blanc

### BREAD AND BUTTER | 11

assorted breads with sea salt vermont butter

### CRAB DIP • GFO | 15

served with crostini

**Suggested Pairing:** Riesling/Vidal Blanc

### POMMES FRITES | 12

truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli

**Suggested Pairing:** What doesn't go with truffle fries!

### BADDA-BOOM SHRIMP (6) | 15

lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat

**Suggested Pairing:** Riesling/Élevage Blanc

### LOW COUNTRY SHRIMP SALAD | 19

shrimp cooked low country boil style, tossed in a creamy zesty herb dressing with fresh fried flour tortilla chips

**Suggested Pairing:** Riesling/Élevage Blanc/Rosé

### BURRATA MARGARITA | 26

fresh heirloom tomatoes, balsamic vinegar caviar, a crispy basil coral and 3 fresh baked cheese twists

**Suggested Pairing:** Élevage Blanc/Rosé/Vidal Blanc

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## MIDDAY MENU | AVAILABLE 11AM – 3 PM

### SAUSAGE & PEPPER FLATBREAD | 19

mild italian sausage, roasted peppers, onions, marinara sauce, mozzarella

**Suggested Pairing:** Élevage Rouge/Cab Franc/Founders Reserve

### REUBEN FLATBREAD | 19

thousand island dressing drizzled over sauerkraut, swiss cheese, pastrami

**Suggested Pairing:** Élevage Rouge/Cab Franc/Founders Reserve

### FISH TACOS (3) | 21

fish du jour, asian slaw, badda-boom sauce

**Suggested Pairing:** Élevage Blanc/Vidal Blanc/Riesling

### LAMB GYRO | 24

house-made lamb gyro meat, tzatziki, red onion, cucumber, feta, tomato, mint pesto, served on naan bread

**Suggested Pairing:** Élevage Rouge/Cab Franc/Founders Reserve

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## SALADS

### STRAWBERRY GOAT CHEESE SALAD • GF | 22

mixed greens tossed in a bacon honey mustard vinaigrette, topped with fresh strawberries, salted and roasted almond slices, crumbled goat cheese

**Suggested Pairing:** Rosé/Pearl D' Blac/Riesling/Vidal Blanc

### SPRINGTIME SALAD | 22

roasted lemon dressing, carrots, zucchini, yellow squash, cucumbers, radish, fennel, pickled beech mushrooms, avocado purée, arugula, pistachios

**Suggested Pairing:** Rosé/Vidal Blanc/Élevage Blanc

### 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

### ADD ONS:

Add Chicken\* | 12    Add Shrimp\* | 14

Add Salmon\* | 19    4 oz Beef Medallions\* | 32

Add Scallops\* | 26

# PASTAS

## LASAGNA | 27

beef and pork bolognese sauce, herb ricotta, basil oil

**Suggested Pairing:** Cab Franc/  
Cabernet Sauvignon

## CHICKEN PARMESAN | 26

classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, italian salsa verde

**Suggested Pairing:** Cab Franc/Élevage Rouge

## SQUID INK SEAFOOD PASTA | 39

sautéed shrimp, baby scallops, and calamari in parsley and lemon emulsion, gremolata, tomatoes, and espelette pepper

**Suggested Pairing:** Chardonnay/Riesling/Cab Franc

## HERB CRUSTED CHICKEN & GNOCCHI | 26

baby heirloom tomatoes, basil, stracciatella cheese

**Suggested Pairing:** Chardonnay/Vidal Blanc/  
Élevage Blanc/Riesling

## PICCOLA PAPPARDELLE PASTA | 22

roasted mushrooms, broccoli, black garlic parmesan cream

**Suggested Pairing:** Chardonnay/Riesling/Cab Franc

## STUFFED RAVIOLIS | 27

spinach, ricotta cheese, mushrooms, asparagus, brown butter sauce, parmesan cheese

**Suggested Pairing:** Chardonnay/Vidal Blanc,  
Élevage Blanc

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# ENTRÉES

## \*ROASTED SALMON • GF | 29

jasmine rice, béarnaise, roasted tomatoes, vegetable du jour

**Suggested Pairing:** Rosé/Chardonnay

## \*SHRIMP (6) & POLENTA • GF | 27

shrimp, cheese polenta, tasso ham, pepperonata, orange, and sweet vermouth cream sauce

**Suggested Pairing:** Chardonnay/Riesling

## \*CRAB STUFFED HADDOCK • GF | 34

roasted zucchini, baby potatoes, romesco, white wine sauce

**Suggested Pairing:** Riesling/Chardonnay/  
Élevage Blanc

## \*STEAK MOUTARDE | 36

steak medallions with shallots mushrooms mustard and demi cream sauce, served with mashed potatoes, vegetable du jour

**Suggested Pairing:** Élevage Rouge/Cab Franc/Petit Verdot

## \*PAN SEARED SCALLOPS & RISOTTO • GF | 34

asparagus, sweet peas, almonds, lemon, parmesan

**Suggested Pairing:** Élevage Rouge/Cab Franc/  
Petit Verdot

## \*ARGENTINIAN STYLE STEAK FRITES | 32

beef medallions, parsley chimichurri, pommes frites

**Suggested Pairing:** Any Rayson Red!

## \*TUSCAN PORK RIBEYE • GF | 29

fennel rosemary crusted pork ribeye, tuscan cannellini bean puree, lemon roasted broccolini, verde toscana sauce

**Suggested Pairing:** Cab Franc/Élevage Rouge/ Chardonnay

## BRAISED LAMB | 36

bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction

**Suggested Pairing:** Cab Franc/Élevage Rouge

## \*SURF & TURF • GF | 52

6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour

**Suggested Pairing:** Élevage Rouge/  
Petit Verdot/Cab Sauvignon

## \*16 OZ RIBEYE STEAK • GFO | 54

cognac demi cream sauce, mashed potatoes, vegetable du jour

**Suggested Pairing:** Élevage Rouge/  
Cab Sauvignon/Petit Verdot

## ADD ONS: PASTAS/ENTRÉES

Add Chicken\* | 12

Add Shrimp\* | 14

Add Salmon\* | 19

Add Scallops\* | 26

4 oz Beef Medallions\* | 32

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\* 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