

SPECIAL EXPERIENCES

ROYAL OSSETRA CAVIAR SERVICE 170

30 grams of Royal Ossetra Caviar, crème fraiche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

WINE & CHEESE FLIGHT 49

brie (cow), goat cheese (goat), manchego (sheep), bleu cheese (cow)

Included Wine Pairings (3 oz Pours): Pearl D' Blanc, Rosé, Cab Sauvignon, Blueberry 'Port Style'

APPETIZERS

<p>BREAD AND BUTTER 11 assorted breads with sea salt vermont butter</p> <p>DILL PICKLE DEVILED EGGS • GFO 12 topped with fried dill pickles and buttermilk ranch 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 prosciutto, drizzle of honey and rosemary powder Suggested Pairing: Chardonnay/Pearl D' Blanc/Sweet Vermouth</p>	<p>SOUP DU JOUR (BOWL) 13</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 Select</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 & TACOS: AVAILABLE UNTIL 3PM

<p>FIG AND GOAT CHEESE FLATBREAD 16 caramelized onions, fig spread, goat cheese, mixed greens, balsamic glaze Suggested Pairing: Riesling/Chardonnay/Cab Franc</p> <p>FISH TACOS (3) 21 fish du jour, Asian slaw, badda-boom sauce Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling</p>	<p>ITALIANO FLATBREAD 16 chef curated selection of meats, mozzarella cheese, tomato sauce, basil Suggested Pairing: Rosé/Cab Franc/Élevage Select</p> <p>CHICKEN TACOS 21 blackened chicken, fresh vegetable salsa, lime crema Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling</p>
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SALADS

<p>GOAT CHEESE & BEET • GF 17 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>
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ADD ONS: SALADS

Add Chicken	12	Add Shrimp	14
*Add Salmon	19	Add Scallops	24
*Add 4oz Beef Medallions	30		

PASTAS

3 CHEESE MANICOTTI BOLOGNESE beef, pork, basil oil Suggested Pairing: Élevage Select/Cab Franc	26	CHICKEN & GNOCCHI capicola, manchego, spinach with creamy brown butter sage sauce Suggested Pairing: Chardonnay/Vidal Blanc/Élevage Blanc/Riesling	26
PORCINI MUSHROOMS & CHEESE STUFFED RAVIOLIS beef ragu, bone marrow mirepoix, truffle oil, smoked ricotta, demi glacé Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve	26	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		

ENTRÉES

*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	*8 OZ BONELESS PORK CHOP • GF charred broccolini, sweet potato purée, apple-ginger chutney Suggested Pairing: Cab Franc/Élevage Rouge/Chardonnay	29
*CRAB STUFFED HADDOCK • GF cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil 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
*PAN SEARED SCALLOPS (5) • GFO golden scallops, creamy miso parsnip purée, roasted brussels sprouts, apple-soy glaze, brown butter crumbs Suggested Pairing: Riesling/Chardonnay/Élevage Blanc	34	*SURF & TURF • GF 6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve	52
*SEAFOOD RISOTTO • GFO salmon, scallops, shrimp, calamari, saffron arborio rice, tomato, seafood liquor, white wine Suggested Pairing: Rosé/Chardonnay/Élevage Blanc	59	*16 OZ RIBEYE STEAK • GFO cognac demi cream sauce, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve/Cab Sauvignon	54
*STEAK MOUTARDE steak medallions with a shallots, mushrooms, mustard and demi cream sauce, served with mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/Élevage Select/Cab Franc	36	ADD ONS: PASTAS ENTRÉES	
		Add Chicken	12
		Add Shrimp	14
		*Add Salmon	19
		Add Scallops	24
		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