

CHERRY POINT ESTATE WINES



APPETIZERS

Mezze for two: warm ciabatta, chef's inspired dip, dukkha, whipped goat cheese, Island Brie, marinated olives, seedy crackers, oil, and vinegar.

Suggested pairing: Spritzy Rosé

Bread and dip: warm ciabatta, chef's inspired dip, dukkha, oil, and vinegar

Soup: Chef's daily surprise. *Suggested pairing: Ortega ~ V,GF*

Daily quiche, side of tossed Hofman Farm greens, house made relish, smoked paprika aioli. *Suggested pairing: Gewürztraminer*

FROM LAND AND SEA

Niçoise salad: tuna tataki, olives, potatoes, French beans, tomato, quail egg, Hofman farm greens, tarragon dressing. *Suggested pairing: Pinot Blanc ~GF-DF*

Slow-cooked lamb and beet salad with Hofman Farm greens and goat cheese. *Suggested pairing: Bête Noire ~ GF*

Oven-roasted cauliflower "steak", with homemade umami dressing, kale chips and toasted seeds. *Suggested pairing: Siegerrebe ~ GF-V*

Potato gnocchi with tomatoes, fresh herbs, seasonal greens and shaved Gruyère cheese. *Suggested pairing: Siegerrebe ~ GF-V*

Crispy wild salmon filet, sautéed Glenora Farm vegetables, blueberry balsamic gastrique. *Suggested pairing: Pinot Gris*

10-hour lamb shoulder medallion with braised Glenora Farm vegetables, minted yoghurt, pickled lemons, red wine jus. *Suggested pairing: Bête Noire- GF*

Classic Cherry Point Black Pasta, seasonal ocean-wise seafood, Cherry Point Pinot Gris, garlic, and cream. *Suggested pairing: Ortega*

SIDES

*Warm German potato salad

*Braised seasonal vegetables

*Tossed Hofman Farm greens dressed with sherry vinaigrette and umami dressing

DESSERT

Chef's daily surprise