



SEASONAL

Chef Recommendations

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Three Cheese &

Italian Sausage Arancini *16.99*

Marinara, Giardiniera Confetti, Pesto, Parmesan

WINE PAIRING Super Tuscan *12.50*

ENTRÉE

Sonoma Chicken Sandwich 🍷 *18.99*

Fig Jam, Caramelized Onion, Applewood Bacon,

Lemon-Basil Aioli, Fontina, French Bistro Salad

WINE PAIRING Vin Noir *11.50*

DESSERT

Milk Chocolate Crèmeux 🍷 *11.99*

Toffee Mousse, Almond-Coconut &

Triple-Chocolate Crunch, Whipped Cream

WINE PAIRING Almond Sparkling *10.00*

TRY OUR JANUARY WINE OF THE MONTH

Vin Noir **GLASS** *11.50*

Vin Noir, or “black wine,” is made from grapes known to hold a lot of color: Petite Sirah, Petite Verdot, Malbec, and Syrah.

LIMITED RELEASE

Vivanté! **GLASS** *10.25* • *Non-Alcoholic Wine*

This unfermented bubbly blanc offers notes of fresh apple, lemon, and grapefruit.



**JOIN THE WINE CLUB
FOR 22.99**

Plus earn points!

🍷 **GF UPON REQUEST**

LUNCH



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APPETIZER

Three Cheese &

Italian Sausage Arancini *16.99*

Marinara, Giardiniera Confetti, Pesto, Parmesan

WINE PAIRING Super Tuscan *12.50*

ENTRÉE

Brown Butter-Roasted Scallops  *35.99*

Garlic Spinach, Jasmine Rice, Marcona Almonds,
Currants, Balsamic Reduction

WINE PAIRING Cooper's Hawk Lux Chardonnay *13.50*

DESSERT

Milk Chocolate Crèmeux  *11.99*

Toffee Mousse, Almond-Coconut &
Triple-Chocolate Crunch, Whipped Cream

WINE PAIRING Almond Sparkling *10.00*

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DINNER