

STARTERS

SALUMI AND CHEESE

Chef's selection of cheeses
and cured meats,
local olives, local figs,
artisan crackerbread
18

LOCAL MELON

moscato-splashed melon,
prosciutto di parma
7

KETTLE CHIPS

sea salt, chianti vinegar
7

SOUP OF THE DAY

8

BRUSCHETTA

grilled bread, local tomato salad,
feta cheese
9

BAKED BRIE

smoky melba sauce,
toasted hazelnuts and their oil,
local stone fruit, warm bread
14

STEAMED MUSSELS

local onions, chile peppers,
estate grown thyme,
2009 Fume Blanc pan sauce
12

PIZZA

FROM THE HEARTH

*our wine-infused dough is made each morning,
then fired in our oven using reclaimed
estate grape vines from our vineyards*

CHICKEN AND POTATO PIZZA

free range chicken confit,
local purple potatoes, white sauce,
red onion, estate grown herbs
17

MARGHERITA PIZZA

local tomatoes, house sauce,
basil, fresh mozzarella
15

ZUCCHINI PIZZA

Temecula-grown summer squashes,
house sauce, chile peppers,
local onion, five cheeses
16

WINERY SPECIALTIES

*wild caught or sustainably-farmed seafood,
all-natural hormone-free meat and game*

NEW YORK STRIP

hand-cut Angus steak, Sicilian eggplant relish,
mashed olive oil potatoes, toasted pine nuts
26

GRILLED LAMB LOIN

California-raised lamb, German butterball potatoes,
fig-berry chutney
24

KING SALMON

grilled fillet, brown rice, roasted local ratatouille,
estate grown herbs
24

KUROBUTA PORK LOIN

Snake River Farms' boneless Berkshire loin,
chile pepper polenta cake, sweet and sour apples
22

PACIFIC HALIBUT

roasted fillet, mashed olive oil potatoes,
warm oyster mushroom vinaigrette
21

FREE RANGE CHICKEN BREAST

roasted Shelton Farm's chicken, Israeli couscous,
grilled sweet onions
20

WARM SEASON FETTUCINI

housemade pasta, pea tendrils,
local tomatoes, Winchester gouda,
2008 Ariana wine pan sauce,
crushed red pepper
17

YOUNGER GUESTS

PIZZA ~ tomato sauce and mozzarella

CHICKEN FINGERS ~ with fresh fruit

BUTTERED PASTA ~ rigatoni with cheese

*exclusively provided for children under 12 years of age please
includes celery/carrot tea cup, small beverage, and vanilla gelato*

9

An 18% gratuity will be added for parties of 8 or more.

For your pleasure our Chef would be happy to split plates at an additional 4

SALADS

WINE COUNTRY

field greens, candied walnuts,
dried cranberries, feta,
Tahitian vanilla balsamic vinaigrette
12/petite 6

GRILLED ROMAINE

garlic croutons, roasted romas,
Parmigiano-reggiano, house Caesar
12/petite 6

HEIRLOOM CAPRESE

heirloom tomatoes, baby mozzarella,
petite sacred basil,
sea salt, local extra virgin olive oil
13

TEMECULA NICOISE

troll-caught albacore,
locally harvested beans, onions,
tomatoes, olives, and potatoes
16

*We are pleased to offer the following items to our
organic and locally sourced salads*

Shelton Farms' Chicken Breast

Troll King Salmon

Angus Steak

Albacore Tuna

for an additional 6

SANDWICHES

*available with our house kettle chips
or today's Chef's salad*

POACHED ALBACORE

olive oil poached tuna salad,
heirloom tomato, red onion,
organic lettuce, local artisan bread
15

PULLED PORK WRAP

roasted garlic Carolina sauce,
romaine, stone baked flat bread
14

ROASTED PORTABELLO

roasted red pepper tapenade,
local eggplant-onion relish,
house-made labneh cheese,
stone baked focaccia
15

TURKEY AND AVOCADO

Boar's Head peppermill turkey,
local avocado, heirloom tomatoes,
red onion, organic lettuce,
local artisan bread
16

*Sandwiches available until 5:00pm on
Friday's and Saturday's*

IN THE HEART OF FERTILE TEMECULA VALLEY WINE COUNTY, PONTE WINERY IS LEADING THE WAY IN THE MOVEMENT TOWARD A SUSTAINABLE,
LOCALLY-BASED COMMUNITY OF WINERIES AND RESTAURATEURS COMING TOGETHER TO CELEBRATE THE BOUNTY RIGHT IN OUR OWN BACKYARD.
PONTE WINERY IS DEDICATED TO PROMOTING LOCAL AND SUSTAINABLE GROWERS, FARMERS AND RANCHERS AND TO CREATING FRESH, INNOVATIVE DISHES
FEATURING TOP QUALITY SEASONAL AND REGIONAL INGREDIENTS PREPARED IN OUR KITCHEN AND SERVED IN OUR RESTAURANT.
WE HOPE YOU ENJOY DINING WITH US AS MUCH AS WE HAVE ENJOYED SETTING THE TABLE FOR YOU.

EXECUTIVE CHEF CLAY BLAKE RESTAURANT MANAGER LYNN BARNES

35053 Rancho California Road Temecula, California (951)252-1770