

SPRING LUNCH



STARTERS

BUTCHER'S PLATTER

Chef's selection of cured meats and sausages, olives, mustard, capers, artisan cracker bread

21

CHEESE

a collection of imported and domestic artisan cheeses, Temecula honeycomb, poached Crow's Pass apple, candied walnuts five cheese platter

19

trio of cheeses

12

MUSSELS

local onions, chile peppers, estate grown thyme, 2009 fume blanc pan sauce

13

UNDER GLASS

the trio with crostini

21

burrata cheese, saba, tomato-basil

13

pickled beets, kumquat, pistachio, goat cheese

8

cecci bean, evoo, smoked paprika

6

ASPARAGUS

chilled asparagus, meyer lemon confit, liquid tarragon, fried quail eggs

12

ARANCINI

saffron risotto croquettes marinara sauce, parmesan cheese

12

SOUP OF THE DAY

8

SALADS

ARUGULA

wild arugula, manchego cheese, dates, walnuts, shaved apples, balsamic reduction, walnut vinaigrette

14

CHOPPED

lettuce, cherry tomatoes, chick peas, salami, provolone, olives, pepperoncini Italian vinaigrette

14

WINE COUNTRY

field greens, candied walnuts, dried cranberries, feta, balsamic vinaigrette

13 ~ petite 8

CAESAR

romaine lettuce, garlic croutons, Caesar dressing, parmesan

12 ~ petite 7

WINERY SPECIALTIES

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

SALADS

SHRIMP

poached shrimp, avocado, bibb lettuce, citrus, green goddess dressing

21

SKIRT STEAK N BLUE

romaine lettuce, cherry tomatoes, crispy onion, blue cheese dressing

20

DUCK LEG CONFIT

frisee lettuce, pancetta lardons, green beans, sherry vinaigrette, fried egg

19

AHI TUNA

coriander crusted ahi, cucumber, mint, radish, tatziki, hummus, lemon vinaigrette

19

CHICKEN COBB

grilled chicken, bacon, tomato, avocado, roquefort, hard boiled egg, watercress, brown derby vinaigrette

18

PASTAS

RIGATONI BOLOGNESE

meat ragu sauce, rigatoni pasta, shaved pecorino

20

RAVIOLIS

hand made fresh pea filled pasta, pea shoots, walnut-mint pesto, evo, pecorino cheese

20

SPAGHETTI AND MEATBALLS

classic spaghetti with homemade meatballs, marinara, parmesan, extra virgin olive oil

20

SANDWICHES

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

BURGER

8oz. chuck, sautéed mushrooms, gorgonzola cheese sauce, crispy pancetta, wild arugula, poppy seed bun, garlic fries

19

TURKEY AVOCADO

Boar's Head peppermill turkey, avocado, tomatoes, red onion, lettuce, pesto mayo, artisanal bread

16

GRILLED MORTADELLA

Italian bologna, Dijon mustard, pickled onions, tomatoes, lettuce, toasted baguette

15

PULLED PORK

house made bbq sauce, grilled red onion, lettuce, tomato, poppy seed bun

15

PIZZA

FROM THE HEARTH

We use flour imported from Italy, handmade artisan mozzarella and water with the closest mineral content to the pizzerias in Naples Italy. Then we fire them in our oven using reclaimed estate grape vines from our vineyards.

PESTO AND ROCK SHRIMP

basil pesto, asiago cheese, sun-dried tomato, rock shrimp, fresh oregano

19

PEAR AND GORGONZOLA

gorgonzola cheese, shaved pear, red onion, la quercia prosciutto, arugula

18

MUSHROOMS

mozzarella, robiola bosina, unique mushrooms, roasted garlic, parsley

18

PEPPERONI

mozzarella, tomato sauce, pepperoni

17

SALSICCIA

mozzarella, tomato sauce, Italian sausage, roasted bell peppers, red onions, chives

17

PINEAPPLE AND SPECK HAM

burrata mozzarella, tomato sauce, roasted pineapple, jalapeno, shaved speck ham

17

MARGHERITA

mozzarella, tomato sauce, basil

16

OUR WINERY IS LOCATED IN THE HEART OF THE TEMECULA WINE COUNTRY AND IS SURROUNDED BY HUNDREDS OF ACRES OF MATURE VINEYARDS. WE ARE LEADING THE WAY TOWARD A SUSTAINABLE, LOCALLY-BASED COMMUNITY OF WINERIES AND RESTAURANTS DEDICATED TO PROMOTING LOCAL, SUSTAINABLE, GROWERS, FARMERS AND RANCHERS. OUR DISHES FEATURE TOP QUALITY SEASONAL AND REGIONAL INGREDIENTS PREPARED IN OUR KITCHEN.

WE HOPE YOU ENJOY DINING WITH US AS MUCH AS WE HAVE ENJOYED SETTING THE TABLE FOR YOU.

*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*

EXECUTIVE CHEF GREG STILLMAN ~ RESTAURANT MANAGER LYNN BARNES

35053 Rancho California Road Temecula, California 951.252.1770