

APPETIZERS

Seasonal Soup | 10

inspired by our culinary garden

Heirloom Tomatoes + Tanto Latte Burrata | 17

garden tomatoes, local burrata, basil, aged balsamic olive oil, parmesan, brioche crouton

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

Forno-Roasted Asparagus | 18

local asparagus, 64 degree egg, Serrano ham champagne cheddar custard, rye crumble, aged sherry vinegar

Suggested Pairing: 50th Parallel Estate 2018 Riesling

Dungeness Crabcakes | 24

shiso tartar sauce, avocado, chili oil, squid ink tapioca cracker

Suggested Pairing: 50th Parallel Estate 2017 Chardonnay

Korean-Style Chicken Wings | 18

gochujang, shio koji aioli, scallions, cilantro, sesame

Suggested Pairing: 50th Parallel Estate 2017 Gewürztraminer

Local Organic Mozzarella Stuffed Arancini | 17

parmesan, basil oil, black garlic balsamic pine nuts, romesco sauce

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aioli, yolk gel puffed tendon, arugula, rye crisps

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

Local Charcuterie Board | 27

chef's selection of cheeses and cured meats garden pickles, seasonal mostarda, port-braised figs Arlo's honey, herbed oat crackers

Suggested Pairing: 50th Parallel Estate 2018 Rosé

FROM THE FORNO

Margherita Pizza | 20

garden tomato sauce, local organic mozzarella, basil

Seasonal Pizza | 24

local meats, cheeses, and produce from our garden

Forno-Roasted Broccolini | 12

black garlic balsamic, shaved parmesan, estate walnuts

Warm Marinated Olives | 10

herbed oat crackers, house-made hummus

18% gratuity applies for groups of 8 or more