

SPECIAL EXPERIENCES

ROYAL OSSETRA CAVIAR SERVICE 170

30 grams of Royal Ossetra Caviar, crème fraîche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

WINE & CHEESE FLIGHT 49

brie (cow), goat cheese (goat), manchego (sheep), bleu cheese (cow)

Included Wine Pairings (3 oz Pours): Pearl D' Blanc, Rosé, Cab Sauvignon, Blueberry 'Port Style'

APPETIZERS

BREAD AND BUTTER	11	SOUP DU JOUR (BOWL)	13
assorted breads with sea salt vermont butter			
DILL PICKLE DEVEILED EGGS • GFO	12	CRAB DIP • GFO	15
topped with fried dill pickles and buttermilk ranch		served with crostini	
Suggested Pairing: Chardonnay/Pearl D' Blanc/Vidal Blanc		Suggested Pairing: Riesling/Vidal Blanc	
CRISPY ORANGE CAULIFLOWER	14	POMMES FRITES	12
golden-fried cauliflower tossed in a bright, tangy orange glaze, sesame seeds, toasted seaweed, served over jasmine rice		truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli	
Suggested Pairing: Riesling/Rosé/Pearl D' Blanc/Élevage Blanc/Vidal Blanc		Suggested Pairing: What doesn't go with truffle fries!	
CASINO FRIED CALAMARI	15	MEDITERRANEAN GOAT CHEESE MEDALLIONS • GFO	15
fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow		toasted baguette, topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon, EVOO	
Suggested Pairing: Élevage Blanc/Cab Franc/Rosé		Suggested Pairing: Rosé/Pearl D' Blanc	
BAKED BRIE	17	GREEK MEATBALLS (5)	17
double cream brie, buttery flaky pastry, crushed pistachios, crisped capocollo, drizzle of honey and rosemary powder		chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan	
Suggested Pairing: Chardonnay/Pearl D' Blanc/Sweet Vermouth		Suggested Pairing: Cab Franc/Élevage Rouge	
		BADDA-BOOM SHRIMP (6)	15
		lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat	
		Suggested Pairing: Riesling/Élevage Blanc	

FLATBREADS & TACOS: AVAILABLE UNTIL 3PM

FIG AND GOAT CHEESE FLATBREAD	16	ITALIANO FLATBREAD	16
caramelized onions, fig spread, goat cheese, mixed greens, balsamic glaze		chef curated selection of meats, mozzarella cheese, tomato sauce, basil	
Suggested Pairing: Riesling/Chardonnay/Cab Franc		Suggested Pairing: Rosé/Cab Franc/Cab Sauvignon	
FISH TACOS (3)	21	CHICKEN TACOS	21
fish du jour, Asian slaw, badda-boom sauce		blackened chicken, fresh vegetable salsa, lime crema	
Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling		Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling	

SALADS

GOAT CHEESE & BEET • GF	17	BLACK & WHITE GARLIC CAESAR • GF	14/10
field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic		romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing)	
Suggested Pairing: Élevage Blanc/Chardonnay/Rosé		Suggested Pairing: Élevage Blanc/Chardonnay/Riesling	

CHICKEN LOMBATA • GFO	22
crispy flash-fried chicken, topped with mixed greens, shaved red onion, tomatoes, capers, Kalamata olives, lemon vinaigrette, shaved parmesan	
Suggested Pairing: Rosé/Élevage Blanc	

ADD ONS: PASTAS | ENTRÉES

Add Chicken	12	Add Shrimp	14
Add Salmon*	19	Add Scallops	26
4 oz Beef Medallions*	32		

PASTAS

LASAGNA beef and pork bolognese sauce, herb ricotta, basil oil Suggested Pairing: Cab Franc/Cabernet Sauvignon	27	CHICKEN & GNOCCHI capicola, manchego, spinach with creamy brown butter sage sauce Suggested Pairing: Chardonnay/Vidal Blanc/Élevage Blanc/Riesling	26
SPINACH & RICOTTA RAVIOLIS roasted asparagus, fried capers, tomatoes, roasted red pepper sauce Suggested Pairing: Élevage Blanc/Vidal Blanc	27	PICCOLA PAPPARDELLE PASTA roasted mushrooms, broccoli, black garlic parmesan cream Suggested Pairing: Chardonnay/Riesling/Cab Franc	22
CHICKEN PARMESAN classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde Suggested Pairing: Cab Franc/Élevage Rouge	26		

ENTRÉES

*ROASTED SALMON • GF jasmine rice, béarnaise, roasted tomatoes, vegetable du jour Suggested Pairing: Rosé/Chardonnay	29	*ARGENTINIAN STYLE STEAK FRITES beef medallions, parsley, chimichurri, pommes frites Suggested Pairing: Any Rayson Red!	32
*SHRIMP (6) & POLENTA • GF shrimp, cheesed polenta, tasso ham, pepperonata, orange and sweet vermouth cream sauce Suggested Pairing: Chardonnay/Riesling	27	*8 OZ BONELESS PORK CHOP • GF charred broccolini, sweet potato purée, apple-ginger chutney Suggested Pairing: Cab Franc/Élevage Rouge/Chardonnay	29
*CRAB STUFFED HADDOCK • GF cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil Suggested Pairing: Riesling/Chardonnay/Élevage Blanc	34	BRAISED LAMB bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction Suggested Pairing: Cab Franc/Élevage Rouge	36
*STEAK MOUTARDE steak medallions with a shallots, mushrooms, mustard and demi cream sauce, served with mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/Cab Franc/Petit Verdot	36	*SURF & TURF • GF 6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/Petit Verdot/Cab Sauvignon	52
*PAN SEARED SCALLOPS & RISOTTO • GF asparagus, sweet peas, almonds, lemon, parmesan Suggested Pairing: Élevage Rouge/Cab Franc/Petit Verdot	34	*16 OZ RIBEYE STEAK • GFO cognac demi cream sauce, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Rouge/Cab Sauvignon/Petit Verdot	54

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* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

• GF MEANS GLUTEN FREE • GFO MEANS GLUTEN FREE OPTIONAL