



# SEASONAL CHEF RECOMMENDATIONS

Available daily 11:00 a.m. until 3:30 p.m.

## APPETIZER

*Asian Pork Belly Tostadas* 12.99  
Scallions, Sesame Seeds, Cilantro, Radish,  
Sweet Chili BBQ Sauce

**WINE PAIRING** *Cab Zin* 9.00

## ENTRÉE

*Sonoma Chicken Sandwich* 15.99  
Toasted Sourdough, Caramelized Sweet Onion,  
Fig Jam, Fontina, Candied Walnut, Applewood Bacon,  
French Bistro Salad

**WINE PAIRING** *Chardonnay* 7.75

## DESSERT

*Ginger Spiced Carrot Cake* 8.99  
Fresh Strawberries, Vanilla Sauce

**WINE PAIRING** *Almond Sparkling* 7.25

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## TRY OUR APRIL WINE OF THE MONTH

*Below the Belt* 9.00

Combining varietals from Southern Hemisphere regions, this Wine of the Month is powerful, rich, and full-bodied palate loaded with dark fruit flavors.

LUNCH



# SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

## APPETIZER

*Asian Pork Belly Tostadas* 12.99

Scallions, Sesame Seeds, Cilantro, Radish,  
Sweet Chili BBQ Sauce

**WINE PAIRING** *Cab Zin* 9.00

## ENTRÉE

*Burrata Ravioli with*

*Braised Short Rib Ragu* 25.99

Crimini Mushrooms, Oven-Roasted Tomatoes,  
Stracciatella, Lemon Herb Breadcrumbs,  
Extra Virgin Olive Oil, Parmesan Cheese

**WINE PAIRING** *Below the Belt* 9.00

## DESSERT

*Ginger Spiced Carrot Cake* 8.99

Fresh Strawberries, Vanilla Sauce

**WINE PAIRING** *Almond Sparkling* 7.25

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DINNER