

## monday night supper. 2012.

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january 9 ~ tablas creek/lone madrone - charter oak style meats

january 16 ~ halter ranch – rinconada dairy

january 23 ~ cypher – windrose farm

january 30 ~ l'aventure – vivant fine cheese

february 6 ~ hearst ranch winery – hearst ranch

february 13 ~ rancho cellars – dos pasos ranch

february 20 ~ rn estate – rocky canyon

february 27 ~ adelaida cellars – abalone farm

march 5 ~ jack creek – ralph johnson

march 12 ~ jacob toft – happy acres family farm

march 19 ~ epoch – olivos de la loma

march 26 ~ firestone walker brewing co. – central coast seafood

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three course prix fixe menu served “family style” ~ \$38\*  
wine pairing ~ additional; price varies\*

menus below.....



## monday night supper 1.9.12

tablas creek & lone madrone ~ charter oak meats

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### **first**

country pâté, lardo, whole grain mustard

house smoked salmon and green apple salad, celery, ham hock vinaigrette

*lone madrone, dry farmed chenin blanc, 2010*

### **second**

spinach garganelli, roasted pork sugo, black trumpets, jersey cow ricotta

fried brussels sprouts, lemon, thyme, kielbasa

*lone madrone, petite sirah/ grenache noir/zinfandel "the will", 2007*

*tablas creek, mourvedre/grenache/syrah/counoise "esprit de beaucastel", 2009*

### **third**

pecan pie, maple bacon ice cream, chocolate

*tablas creek, mourvedre, vin de paille sacrerouge, 2007*

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\$38 per person ~ \$24 additional for above paired wine flight

modifications and substitutions politely declined



## monday night supper 1.16.12

halter ranch ~ rinconada dairy

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### **first**

biscuit, bay leaf butter

wedge salad, soft boiled egg, prosciutto, olives, sherry vinaigrette

*halter ranch, syrah/grenache/mourvèdre rosé, 2010*

### **second**

buttermilk fried chicken, onoway mashed potatoes, chanterelle gravy

baked beans, kuri squash and charred bacon

long cooked kale, smoked dried chili

*halter ranch, viognier, 2010*

*\* special pour: halter ranch 2003 syrah\**

### **third**

melted koby cheese, quince jam

butterscotch budino, salted caramel, whipped crème fraîche

*halter ranch, vin de paille (2010 barrel sample)*

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\$38 per person ~ \$18 additional for above paired wine flight  
modifications and substitutions politely declined  
menu items subject to availability



## monday night supper 1.23.12

cypher ~ windrose farm

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### **first**

lamb tartare, smoked dried tomato, sevellano olive

*cypher, grenache/mourvedre/zinfandel/grenache blanc "pistil" rosé, 2010*

shrimp "spaghetti", bergamont orange, dried chili, pepitas

*cypher, grenache blanc, 2010*

### **second**

braised shoulder and leg, tepary beans, salsichion, kale, chimmichurri

papas bravas, albondigas, sheep's milk ricotta

*cypher, mourvedre "el pelon", 2009*

***in addition.....cypher will be pouring a special new release wine!***

### **third**

apple layer cake, cajeta ice cream

*joebella coffee*

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\$38 per person ~ \$23 additional for above paired wine flight

modifications and substitutions politely declined

menu items subject to availability

parties of six or more a 20% gratuity will be added, please, no split checks,  
\$15 corkage - two bottle limit



## monday night supper 1.30.12

*l' aventure ~ vivant fine cheese*

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*l' aventure, syrah/cabernet sauvignon " estate " rosé, 2010*

### **first**

gougères, chèvre, pickled chili

escarole and frisée, soft poached egg, bacon and fourme d'ambert

*l' aventure, " estate " roussanne , 2010*

### **second**

rose gold potato tart, crème fraîche, comté, roasted garlic

pan roasted strip steak "marchand de vin", chard gratin, persillade

*l' aventure, syrah/cabernet sauvignon/petite verdot " estate cuvee ", 2007*

*l' aventure, syrah/cabernet sauvignon/petite verdot " estate cuvee ", 2009*

### **third**

meyer lemon cake, cheesecake ice cream, pistachio

*joebella coffee*

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\$38 per person ~ \$25 additional for above paired wine flight  
modifications and substitutions politely declined  
menu items subject to availability

parties of six or more a 20% gratuity will be added, please, no split checks,  
\$15 corkage - two bottle limit



## monday night supper 2.6.12

hearst ranch winery ~ hearst ranch beef

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### **first**

strip loin bresaola, olives, country bread

oregon bay shrimp “cocktail”, plum radish, avocado, finger lime

*hearst ranch, marsanne/grenache blanc/roussanne “three sisters cuvee”, 2009*

### **second**

slow braised short ribs, creamed chard with hedgehogs, roasted peacock’s tomato

twice baked potato, fully LOADED

*hearst ranch, cabernet sauvignon “bunk house”, 2009*

### **third**

chocolate bread pudding, caramelized bananas, sticky toffee ice cream

*hearst ranch, late harvest zinfandel “enchantment”, 2007*

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\$38 per person ~ \$20 additional for above paired wine flight

modifications and substitutions politely declined

menu items subject to availability

parties of six or more a 20% gratuity will be added, please, no split checks,  
\$15 corkage - two bottle limit