

# GRAPE STOMP MENU

## FIRST

Choose one:

### TUNA TARTARE

Ahi, avocado, cucumber, nori, sesame oil, mango, radish, cilantro

*South Coast Winery 'Santa Lucia Highlands' Pinot Noir*

Or

### POACHED PEAR SALAD

Bosc pear, wild rocket arugula, radicchio, frisée, local chèvre, Marcona almonds

*South Coast Winery Sauvignon Blanc*

## SECOND

Choose one:

### FILET AND DAUPHINOISE POTATO

Petit Filet, trumpet mushroom, heirloom baby carrot, asparagus, cipollini onion, béarnaise

*Wild Horse Peak Meritage*

### SEARED SCALLOPS AND PANCETTA

Day Boat scallops, pancetta, brussels, whipped potato, corn puree, roasted almond crumble, frisée

*Carter Estate Chardonnay*

### JIDORI AIRLINE CHICKEN BREAST

Chicken breast, polenta, zucchini, yellow squash, Japanese eggplant, heirloom cherry tomato, cipollini onion

*Reference Chardonnay*

### RATATOUILLE AND LINGUINI PASTA

Linguini, zucchini, yellow squash, Japanese eggplant, heirloom cherry tomato, Pomodoro sauce, basil, parmesan

*Wild Horse Peak Zinfandel*

## FINAL

Choose one:

### NY STYLE CHEESECAKE

Raspberry coulis, whipped cream

*Day Break Muscat Blanc*

Or

### DECADENT WALNUT CHOCOLATE BROWNIE

Macaroon, whipped cream, Blackjack Port sauce

*Blackjack Port*

THE *Vineyard*  
*Rose*  
RESTAURANT

  
SOUTH COAST WINERY  
RESORT & SPA

