

Chef's Tuscana Pairing

Arrosto di Tuscany

Chef's specialty

Roast beef marinated with garlic, dijon mustard, olive oil and salt & pepper, charbroiled and topped with tomatoes, basil, garlic, anchovies, au jus sauce.

-Paired with-

Chicken Pomodoro

Marinated grilled chicken breast topped with an heirloom tomato, basil, and garlic sauce.

-Served with-

Risotto Cakes

Arborio rice, wild mushrooms, parmesan cheese, cream, garlic and basil.

Stuffed Bell Pepper

Red bell pepper stuffed with wild rice, black beans, spinach and roasted peppers.

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Strawberry Baby Kale Salad

Organic baby kale, fresh strawberries, goat cheese, macadamia nuts, sweet peppers, and pea tendrils with a house balsamic vinaigrette.

Organic Field Pairing

Stuffed Bell Pepper

Red bell pepper stuffed with wild rice, black beans, spinach and roasted peppers.

-Paired with-

Mushroom Ravioli

Wild mushroom ravioli in your choice of cream or pomodoro sauce.

-Served with-

Yukon Gold Whipped Potatoes

Yukon potatoes with garlic, scallions, cream and butter.

Seasonal Vegetable Mix

Fresh seasonal variety of locally grown, organic vegetables.

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Baby Spinach Salad

Red and green baby spinach, hearts of palm, slivered almonds, heirloom tomatoes, and wasabi micro greens with a lemon herb vinaigrette.

Santa Maria Pairing

Santa Maria Tri-Tip

Marinated, grilled, and served with a blue cheese demi-glaze.

-Paired with-

Apricot Chipotle Chicken

Apricot and chipotle pepper glaze served over a grilled chicken breast.

-Served with-

Yukon Gold Whipped Potatoes

Yukon potatoes with garlic, scallions, cream and butter.

Seasonal Vegetable Mix

Fresh seasonal variety of locally grown, organic vegetables.

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Cranberry Walnut Salad

Sun-dried cranberries, caramelized walnuts, and gorgonzola crumbles with a house balsamic vinaigrette.