



The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Sparkling Wine, SAINT HILAIRE , Blanquette de Limoux, Brut 2008 **8 / 32**

DRY, LIGHT TO MEDIUM INTENSITY WHITE WINES

Riesling Spatlese, VON HOVEL ESTATE, "Oberemmeler Hutte", Saar, Germany 2008 **8 / 32**

Sauvignon Blanc, VAVASOUR, Awatere Valley, New Zealand 2010 **7 / 28**

Sauvignon Blanc, DARCIE KENT VINEYARDS, "Blackjack Vineyard", Monterey 2010 **8 / 32**

Pinot Blanc, DOMAINE MARK KREYDENWEISS, Alsace, France 2007 **8 / 32**

Albarino, NAMORIO, Rias Baixas, Spain 2010 **9 / 36**

DRY, MEDIUM TO FULL INTENSITY WHITE WINES

Viognier, COLD HEAVEN, Santa Ynez Valley 2010 **10 / 40**

Chardonnay, BRATCHER WINERY, "Sierra Madre Vineyard", Santa Barbara County 2009 **9.50 / 38**

Chardonnay, ATONEMENT WINERY, Santa Barbara County 2010 **9 / 36**

Marsanne/Viognier Blend, TREANA WINERY, Central Coast 2008 **9 / 36**

Chardonnay, BAILEYANA WINERY, "Firepeak Vineyard", Edna Valley 2009 **9 / 36**

DRY LIGHT TO MEDIUM INTENSITY RED WINES

Pinot Noir, MUIR-HANNA VINEYARDS, "Muir's Legacy", Napa Valley 2007 **8 / 32**

Pinot Noir, BERGSTROM WINES, "Cumberland Reserve", Willamette Valley, Oregon 2009 **12 / 48**

Pinot Noir, ALYSIAN WINERY., Russian River Valley 2009 **12 / 48**

Merlot, JASON-STEPHENS WINERY, Santa Clara Valley 2007 **7.50 / 30**

Tempranillo/Syrah Blend, MATCHBOOK WINERY, "Tinto Rey", California 2009 **8 / 32**

Super Tuscan, TENUTA SETTE PONTI, "Crognolo", Italy 2009 **10.50 / 42**

Malbec, ALTOCEDRO, Mendoza, Argentina 2009 **9 / 36**

DRY MEDIUM TO FULL INTENSITY RED WINES

Zinfandel, FRANK FAMILY VINEYARDS, Napa Valley 2009 **10 / 40**

Shiraz, D'ARENBERG WINERY, "The Footbolt", McLaren Vale, Australia 2008 **8 / 32**

Zinfandel, EARTHQUAKE, Lodi 2009 **9 / 36**

Malbec, BODEGA COLOME, "Estate", Salta, Argentina 2009 **11 / 44**

Meritage, WIENS FAMILY CELLARS, "Infinite Perspective", Temecula 2009 **9 / 36**

Meritage, STELTZNER VINEYARDS, "Claret", Napa Valley 2008 **9 / 36**

Cabernet Sauvignon, FORCE OF NATURE WINERY, Paso Robles 2009 **9 / 36**

Cabernet Sauvignon, ENOS VINEYARDS, "Bench", Alexander Valley 2009 **8.50 / 34**

Cabernet Sauvignon, PEJU WINERY, Napa Valley 2007 **12 / 48**

**Ask your server for tonight's featured wine flights or choose your own.
All wines by the glass are also available as a 2 oz. tasting portion**

UPCOMING events

APRIL 25- WINE DINNER FEATURING HEITZ CELLARS



sample

SOUP OF THE DAY chef's daily selection **7**

SOUP OF THE SEASON roasted heirloom carrot **8**

MIXED GREENS SALAD toasted almonds, feta, fresh strawberries, balsamic vinaigrette **9**

HEARTS OF ROMAINE "WEDGE" maytag blue cheese dressing, crumbled maytag blue cheese, sun dried tomatoes, crispy pancetta **10**

TAPAS TRIO bacon wrapped dates, marinated spanish olives, andouille sausage **11**

ROASTED BEETS BURRATA MOZZARELLA SALAD candied walnuts, watercress, shallot vinaigrette **12**

CRAB AND CORN FRITTERS butter lettuce cup, smoked chili dipping sauce **15**

SEARED FILET MIGNON BITES roasted garlic mashed potatoes, port wine demi glace, warm brie cheese **12**

BABY SPINACH SALAD bacon wrapped dates, chopped egg, dijon vinaigrette **11**

BRAISED MUSSELS AND CLAMS garlic cream, fresh herbs **16**

WARM GOAT CHEESE sun dried tomato, olive tapenade, grilled herb flatbread **9**

WORLD SELECTION OF CHEESES dried fruits, red grapes, toasted walnut bread **13**



savor

WAGYU KOBE TOP SIRLOIN lobster mac-n-cheese, roasted tomato, grilled asparagus **29**

BRAISED ANGUS BEEF SHORT RIBS roasted garlic mashed potato, market vegetable, atomic horseradish cream, braising jus **26**

PAN SEARED SEA BASS slow roasted tomatoes, marinated artichokes, crispy fingerlings, citrus beurre blanc **28**

BLUE CHEESE CRUSTED FILET MIGNON roasted garlic potato puree, market vegetable, port wine reduction **29**

SAUTEED DUROC FARMS PORK SCHNITZEL warm german style potato, market vegetable, lemon caper beurre blanc **25**

BLACKENED ALBACORE TUNA piquillo pepper remoulade, crab and cippolini hash **27**

SHRIMP FETTUCCINI CARBONARA pancetta, snow peas, cherry tomato, grana padano **28**

SEARED CHICKEN BREAST roasted peppers, baby spinach, housemade potato gnococchi, tomato basil cream **23**

GRILLED FLAT-IRON STEAK market vegetable, mashed potato, portabello mushroom sauce, crispy onions **27**

GRILLED KING SALMON blue lake green beans, roasted peppers, fingerling potatoes, mustard glaze **25**

PAN SEARED SEA SCALLOPS curried israeli cous cous, golden raisins, cherry tomato, green onion **27**

SEAFOOD CATAPLANA fresh sausage, mussels, clams, scallop, shrimp, fresh fish, grilled baguette, roasted tomato broth **27**

SPRING VEGETABLE SAUTE asparagus, cippolini, blue lake green beans, roasted tomato, fingerling potato, sliced almonds, red wine gastrique **18**