

# Wineville

## starters

### CARLSBAD MUSSELS

*fennel, leek &  
orange salsa verde ~ \$13*

### ASPARAGUS SALAD

*truffle vinaigrette, watercress,  
farm fresh egg & pancetta ~ \$13*

### OYSTERS ON THE HALF SHELL

*half dozen with mignonette ~ \$15*

### HERB CRUSTED ALBACORE

*kalamata olive tapenade,  
shiitake mushroom cream & petite herb salad ~ \$14*

### SPRING VEGETABLE SALAD

*artichoke, fava beans, corn,  
french feta & creamy mustard ~ \$11*

### WATERMELON SALAD

*petite arugula, herbed goat cheese & fig balsamic glaze ~ \$11*

### RICOTTA GNUDI

*morel mushroom beurre fondue,  
english peas & summer truffle ~ \$16*

### ORGANIC FIELD GREEN SALAD

*fresh herbs and sherry vinaigrette ~ \$9*

### CHILLED PUREE OF TOMATO SOUP

*avocado, zucchini, fennel & extra virgin olive oil ~ \$9*

## entrees

### VEGETARIAN RISOTTO

*seasonal farmers market vegetables ~ \$19*

### DUCK CONFIT

*braised shelling beans, rainbow chard, applewood smoked bacon & duck jus ~ \$25*

### NORTHERN HALIBUT

*"brandade" croquette, whole grain mustard crème fraîche, asparagus & bread crumb salsa ~ \$29*

### SEARED DIVER SCALLOPS

*purple potato, green onion, watercress, oro blanco & chive beurre blanc ~ \$27*

### HERBES DE PROVENCE CRUSTED LAMB RIB EYE

*summer squash tian & black olive jus ~ \$31*

### MEYER RANCH FLAT IRON STEAK

*braised broccoli spigarello, tear drop tomato and maytag blue cheese butter ~ \$24*

### BRAISED BERKSHIRE PORK CHEEKS

*vegetable ragoût, orange-lavender honey glaze & braising jus ~ \$25*

### 'PAPILLOTE DU JOUR'

*~ AQ*

## weekly

### MONDAY

*Meyer Ranch  
Angus Beef Burger  
~ \$16*

### TUESDAY

*Summer Clams  
& Linguine  
~ 21*

### WEDNESDAY

*Veal Osso Bucco  
Milanese  
~ \$32*

### THURSDAY

*Oven Roasted  
Whole Trout  
~ \$21*

### FRIDAY

*Provençal Stew  
of Fresh Fish  
& Shellfish  
~ \$26*

### SATURDAY

*Filet of Beef  
Steak Frites  
~ \$35*

### SUNDAY

*Oven Roasted  
Whole Fish  
~ AQ*

## a la carte

SAUTÉED ASPARAGUS ~ \$6

SUMMER SQUASH TIAN ~ \$6

TRUFFLED ENGLISH PEAS & PEARL ONIONS ~ \$6

POMMES FRITES ~ \$6

CRÈME FRÂICHE CREAMED BABY SPINACH ~ \$6

ORECCHIETTE & HUMBOLDT FOG GRATIN ~ \$8

## desserts

### CHOCOLATE & BLACKBERRIES

*chocolate cake, chocolate mousse & blackberry sorbet ~ \$10*

### BITTERSWEET CHOCOLATE

#### POT DE CRÈME

*cognac chantilly ~ \$8*

### FLIGHT OF FRESH FRUIT SORBETS

*mango, raspberry & peach ~ \$8*

### LEMON CHIFFON PARFAIT

*citrus suprêmes, raspberries & lavender shortbread cookie ~ \$8*

### HAZELNUT-BROWN BUTTER CAKE

*bing cherries in red wine sauce & mascarpone gelato ~ \$9*

### CHEF SELECTION

*of DOMESTIC & IMPORTED CHEESES*

*with HAZELNUT RAISIN BREAD ~ \$16*

