

# NAPA LUNCH MENU



## *Beginnings*

*choice of:*

### **BUTTER LETTUCE SALAD**

Tomato Carpaccio, Shaved Red Onions, Feta Cheese,  
Tarragon Vinaigrette

### **CLASSIC CAESAR SALAD**

Shaved Parmesan Reggiano and Kalamata Olive  
Tapenade Crostini

### **SOUP DU JOUR**

Chef's Daily Seasonal Inspiration

## *Main Course*

*choice of:*

### **WARM ROTISSERIE SONOMA CHICKEN SALAD**

Organic Spinach, Dried Bing Cherries, Almonds and  
Winery House Dressing

### **SMOKED TURKEY PANINI**

Organic Baby Arugula, Tomatoes, Comte Cheese and  
Sundried Tomato-Harissa Aioli on Multi Grain Bread

### **THE VINEYARD SANDWICH**

Grilled Eggplant, Portobello, Marinated Organic Red  
Peppers, Mozzarella and Red Chili Aioli

### **THE "GRAND CRU" BURGER**

1/2lb. Kobe Style Beef, Caramelized Onions,  
Avocado, Lettuce, Bacon, Cheddar Cheese and  
Meritage Secret Sauce, Cooked to Medium Rare

## *Dessert*

*choice of:*

### **FRESH SEASONAL FRUIT AND ALMOND COBBLER**

Caramelized Honey Ice Cream

### **THE WINERY CHEESECAKE**

Zinfandel Reduction Swirl, Mixed Berry Coulis

### **ICE CREAM AND SORBETS**

*\$31.95 Per Guest* • EXCLUDING DESSERT COURSE *\$24.00 Per Guest*

ITEMS ARE SUBJECT TO CHANGE • FOR PARTIES OF 25 OR MORE GUEST, PLEASE SELECT 2 ITEMS FROM EACH COURSE

# SONOMA LUNCH MENU



## *Beginnings*

*choice of:*

**SOUP DU JOUR**  
Chef's Daily Seasonal Inspiration

**BUTTER LETTUCE SALAD**  
Tomato Carpaccio, Shaved Red Onions, Feta Cheese,  
Tarragon Vinaigrette

**THE WINERY HOUSE SALAD**  
Organic Baby Greens, Candied Walnuts, Roquefort  
Cheese, Red Grapes, Tomatoes, Apples,  
Dijon Mustard Vinaigrette

**CLASSIC CAESAR SALAD**  
Shaved Parmesan Reggiano and  
Kalamata Olive Tapenade Crostini

## *Main Course*

*choice of:*

**GRILLED CHICKEN SANDWICH**  
Basil Aioli, Red Onions, Baby Arugula, Avocado,  
Mozzarella Cheese on Toasted Ciabatta

**SMOKED TURKEY PANINI**  
Organic Baby Arugula, Tomatoes, Comte Cheese and  
Sundried Tomato-Harissa Aioli on Multi Grain Bread

**THE "GRAND CRU" BURGER**  
1/2lb. Kobe Style Beef, Caramelized Onions,  
Avocado, Lettuce, Bacon, Cheddar Cheese and  
Meritage Secret Sauce, Cooked to Medium Rare

**THE WINERY CORKSCREW PASTA**  
Grilled Sonoma Chicken, Baby Artichokes,  
Oven Dried Tomatoes, Basil Pesto

## *Dessert*

*choice of:*

**FRESH SEASONAL FRUIT AND ALMOND COBBLER**  
Caramelized Honey Ice Cream

**TAHITIAN VANILLA BEAN CRÈME BRULÉE**  
Fresh Berries and Chocolate Fleur de Sel Cookie

**THE WINERY CHEESECAKE**  
Zinfandel Reduction Swirl, Mixed Berry Coulis

*\$34.95 Per Guest* • EXCLUDING DESSERT COURSE *\$27.00 Per Guest*

ITEMS ARE SUBJECT TO CHANGE • FOR PARTIES OF 25 OR MORE GUEST, PLEASE SELECT 2 ITEMS FROM EACH COURSE

# SANTA BARBARA LUNCH MENU



## *Beginnings*

choice of:

**SANTA BARBARA HEIRLOOM TOMATOES  
AND BURRATA MOZARELLA**  
Micro Arugula, Garlic Croutons, Extra Virgin Olive  
Oil and Aged Balsamic Vinegar

**SOUP DU JOUR**  
Chef's Daily Seasonal Inspiration

**BUTTER LETTUCE SALAD**  
Tomato Carpaccio, Shaved Red Onions, Feta Cheese,  
Tarragon Vinaigrette

**THE WINERY HOUSE SALAD**  
Organic Baby Greens, Candied Walnuts, Roquefort  
Cheese, Red Grapes, Tomatoes, Apples, Dijon  
Mustard Vinaigrette

## *Main Course*

choice of:

**HANGAR™ STEAK SANDWICH**  
Cajun Flatiron Steak, Applewood Smoked Bacon,  
Tomatoes and Avocado

**CHILI-LIME RUBBED HAWAIIAN MAHI-MAHI**  
Roasted Tropical Fruit Chutney, Jasmine Rice,  
Roasted Pistachio, Lemongrass-Gewurztraminer Butter

**SONOMA FREE RANGE CHICKEN RISOTTO**  
Wild Mushrooms, Fava Beans, Organic Watercress  
and Shaved Parmesan

**12OZ. USDA PRIME CAJUN FLATIRON STEAK  
- POMMES FRITES**  
Herb French Fries, Garlic Butter

**WARM ROTISSERIE SONOMA CHICKEN SALAD**  
Organic Spinach, Dried Bing Cherries,  
Almonds and Winery House Dressing

## *Dessert*

choice of:

**FRESH SEASONAL FRUIT AND ALMOND COBBLER**  
Caramelized Honey Ice Cream

**THE WINERY CHEESECAKE**  
Zinfandel Reduction Swirl, Mixed Berry Coulis

**TAHITIAN VANILLA BEAN CRÈME BRULÉE**  
Fresh Berries and Chocolate Fleur de Sel Cookie

*\$44.95 Per Guest* • EXCLUDING DESSERT COURSE *\$37.00 Per Guest*

ITEMS ARE SUBJECT TO CHANGE • FOR PARTIES OF 25 OR MORE GUEST, PLEASE SELECT 2 ITEMS FROM EACH COURSE



2647 Park Avenue, Tustin 92782  
(714)258-7600 Fax (714)258-7676

### **CREDIT CARD AUTHORIZATION**

By Filling out this authorization you are giving The Winery permission to charge the credit card listed for the specified item(s). A delivery fee will be added if you request delivery.

Circle one:

Gift Card \$ \_\_\_\_\_ Wine & Spirits Guest Meal Other \_\_\_\_\_

Circle One:

Visa MasterCard Amex

Credit Card # \_\_\_\_\_ Exp. \_\_\_\_\_

Name as it appears on card \_\_\_\_\_

Credit Card mailing address \_\_\_\_\_

City \_\_\_\_\_ Zip \_\_\_\_\_

Primary Phone # \_\_\_\_\_ Fax \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

#### Gift Card Information

Gift cards are sent by USPS. Specify delivery choice and the amount will be added to your credit card.

CIRCLE ONE: NEXT DAY \$20 2 DAY: \$12 GROUND \$7

We will send the gift card to the address you specify.

Name of recipient \_\_\_\_\_

Street \_\_\_\_\_ City \_\_\_\_\_

Zip \_\_\_\_\_

We are happy to include a gift card. Please write a message below. Include the names of those who the gift card is from.

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