

SAPPHIRE SCREEK

Winery & Gardens

SHARED

Cheese & Charcuterie

daily a la carte selection

7/ounce

Mediterranean Board GF available, [Veg]

hummus, roasted eggplant puree, farro tabbouleh, Mediterranean vegetable salad

20

Pairs well with our SCW Chenin Blanc

Burrata

crispy prosciutto, crushed marcona almonds, honey, black pepper, garlic toast point

15

Pairs well with our SCW Chardonnay

Tuna Tartar *GF

spicy mayo, mango, chive, sesame seed, bibb lettuce wrap

16

Pairs well with our SCW Sparkling Cuvee'

SMALL PLATES

Shrimp GF

cilantro, parsley, chili oil, pickled red onion, fresno chile

18

Pairs well with our SCW Rose'

Mussels

sweet potato broth, chorizo, moody bleu cheese, parsley, grilled bread

15

Pairs well with our SCW Pinot Noir

Smoked Mozzarella Ravioli

sage brown butter, sweet potato sauce, toasted pecans

14

Pairs well with our SCW Anderson Valley Reserve Pinot Noir

Lobster Tater Tots

scallion cream sauce, chives

23

Pairs well with our SCW Chenin Blanc

Short Rib Lettuce Wraps GF

Spicy orange soy glaze, carrot, radish, scallion, butter bibb, white sesame

17

Pairs well with our SCW Moscato

SALADS

House GF,V

house SCW Cabernet dressing, tomato, cucumber, mixed greens

8

Beet Salad GF

blue cheese dressing, frissee, orange segments, spiced pepitas seeds, toasted coriander

12

Kale Caesar

croutons, parmesan cheese, Caesar dressing

9

Add-on Salad Options

5oz balsamic glazed chicken 7

7 oz Salmon filet * 15

*Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has an allergy.

(V- Vegan) (Veg-vegetarian)

Parties 6 or more will be charged an automatic gratuity of 20%

ENTREES

Scallops* GF

butternut squash puree, seared mushrooms, fried kale, pecorino romano

32

Pairs well with our Chardonnay

Seared Salmon* GF

tomato parmesan risotto, saffron broth, fried basil, lemon

27

Pairs well with our SCW Pinot Grigio

Jumbo Lump Crab Roll

honey butter, paprika, celery seed, pommes frites

33

Pairs well with our SCW Chenin Blanc

Chicken Breast GF

stuffed with mushrooms and bacon, collard greens, black eyed peas, fried shallot

29

Pairs well with our SCW Chardonnay

Seafood Boil* GF

split crab legs, scallops, shrimp, mussels, kielbasa, old bay

M/P

Pairs well with our SCW Sauvignon Blanc

Lamb Ragout

Bucatini, parmesan

35

Pairs well with our SCW Red Blend

Halibut

mascarpone roasted garlic polenta, eggplant red pepper jam, black olive crust, prosciutto chip

45

Pairs well with our SCW Chenin Blanc

8 oz Filet Mignon or 16 oz Ribeye Delmonico* GF

58

au gratin potatoes, brussels sprouts, roasted garlic compound butter

Pairs well with our SCW Cabernet Reserve

Burger*

braised bacon, red onion, cheddar, pommes frites, roasted garlic aioli

20

Pairs well with our SCW Cabernet

Chickpea Stew [v] GF

tomato, spinach, curry, pickled apricot, pine nuts

22

Pairs well with SCW Sparkling Cuvee'

Gluten Free Fusilli [veg] GF

gluten free pasta, wild mushrooms, wild mustard greens, leeks, artichoke, truffled ricotta, parmesan

26

Pairs well with SCW Pinot Noir

SIDES

Pomme Frites GF

parmesan, roasted garlic aioli

6

Roasted Cauliflower GF

turmeric lemon cream, sunflower seed gremolata, cranberries

8

Brussel Sprouts GF

lemon, parmesan

8

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