



CEDARCREEK
ESTATE WINERY

Our Wine is Our Word

Vineyard Terrace Restaurant

~LUNCH~

Charcuterie Offering , beef bresaola, tuscan salami, san daniele prosciutto, duck herb rillettes* <i>2016 Estate Riesling</i>	21
Artisan Cheese , little qualicum bleu claire, village cheese 2007 cheddar, carmelis chabichou* <i>2015 Senator's White</i>	18
Baked Terroir Mont Ida , arlo's wild flower honey, crostini* <i>2016 Estate Ehrenfelser</i>	15
House Made Focaccia , extra virgin olive oil, balsamic vinegar*	2.5
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Oysters on the Half Shell , 1/2 dozen oysters, fresh lemon, mignonette sauce** <i>2015 Estate Pinot Gris</i>	14
Suncatcher Caesar Salad , creamy dressing, prosciutto crumble, crouton, local goat parmesan* <i>2015 Estate Chardonnay</i>	15
Wise Earth Green Salad , carrot, radishes, verjus dressing, carmelis feta, sprouted grains <i>2015 Senator's White</i>	14
Albacore Tuna Tataki , wakame seaweed salad, radish, cucumber, pickled jalapeno <i>2015 Estate Gewürztraminer</i>	18
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Cache Creek Natural Beef , marinated tri-tip, white bean salad, summer vegetables, chimichurri <i>2013 Platinum Desert Ridge Merlot</i>	27
Pan Roasted Ling Cod , gingered carrot purée, bok choy, baby turnip, miso beurre blanc <i>2015 Estate Gewürztraminer</i>	25
Sage Scented Chicken Breast , parisienne gnocchi, mushrooms, garden herbs* <i>2015 Estate Pinot Noir</i>	26
Chickpea Fritter , wilted swiss chard, spicy cauliflower, tahini sauce <i>2014 Estate Cabernet Merlot</i>	25
House Made Pasta , please ask your server for our daily creation*	mp
Side Vegetable , grilled endive, bee pollen vinaigrette, toasted hazelnut	5
Side Vegetable , fennel, lovage, charred leek, garlic chips	5
Side Vegetable , new potatoes, butter, garlic scape	3

Please advise us of any dietary sensitivities prior to ordering
**Indicates gluten, some items can be modified to be gluten free*
***The consumption of RAW oysters poses an increased risk of foodborne illness*

Executive Winery Chef: Jeremy Tucker
Chef de Cuisine: Ron Shaw