

Dinner Appetizers

SEARED HAWAIIAN AHI - \$17

Haas Avocado, Pickled Shiitake Mushrooms, Crispy Won-Ton Ribbons, Soy-Ginger Sauce and Wasabi

Suggested Pairing: THORNTON NV Blanc de Noirs - glass 11.00; bottle 42.00

WARM BRIE EN CROUTE - \$16

French Brie wrapped in Puff Pastry, Warm Honey-Walnut Sauce

Suggested Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00

FRIED PACIFIC CALAMARI - \$14

Crispy Calamari finished in a Thornton Brut Lemon Herb Beurre Blanc, Tomato Remoulade, Garlic Cheese Bread

Suggested Pairing: THORNTON 2008 "Sans Oak" Chardonnay - glass 11.00 ; bottle 42.00

ARTISAN CHEESE PLATTER - \$18

Candied Walnuts, Truffle Honey

A delicious pairing of Three Gourmet Cheeses will be featured each week

Suggested Pairing: THORNTON 2007 Rose - glass 10.00; bottle 40.00

VINEYARD TAPAS PLATE - \$20

Tuscan Salami, Fava Bean Hummus, Roasted Pepper Artichoke Salad

Herbed Goat Cheese, Smoked Paprika Garlic Shrimp, Cracker Bread

Sugg. Pairing: THORNTON 2008 Riesling - glass 10.00; bottle 40.00

BRUSCHETTA TRIO - \$14

Fava Bean and Prosciutto, Figs, Creamy Blue Cheese and Almonds

Portobello Mushroom and Rosemary Aioli Finished, with a Garden Herb Salad

Sugg. Pairing: THORNTON NV Cuvee Rouge - glass 12.00; bottle 45.00

Salads

CAESAR SALAD - \$9

Hearts of Romaine, House-Made Croutons, Classic Caesar Dressing, Topped with Parmesan

Suggested Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00

CAFÉ CHAMPAGNE SALAD - \$10

Field Greens, Golden Raisins, Spiced Pecans, Gorgonzola, Thornton Champagne Vinaigrette

Sugg. Pairing: THORNTON NV Brut - glass 11.00; bottle 42.00

WARM SPINACH SALAD - \$13

Spinach, Dried Cherries, Goat Cheese, Hazelnuts, Warm Pancetta-Sherry Vinaigrette

Suggested Pairing: THORNTON NV Cuvee Rouge - glass 12.00; bottle 45.00

HEIRLOOM TOMATO PANZANELLA SALAD - \$10

Garden Fresh Heirloom Tomatoes, Crisp Tuscan Croutons, Roasted Red Peppers, Cucumber, Capers

Garden Herbs, Creamy Garlic Dressing, Parmesan Cheese

Suggested Pairing: THORNTON NV Cuvee Rouge - glass 12.00; bottle 45.00

Summer 2010

A charge of \$5.00 will be added for split plate orders. Parties of eight or more, an 18% Service Charge will be added.

A \$15.00 corkage fee will be added to all beverages brought into CAFÉ CHAMPAGNE.

Entrées

BRAISED BONELESS BEEF SHORT RIB - \$29

Creme Fraiche Mashed Potatoes, Sauteed Seasonal Vegetables
Natural Braising Juices, Cipollini Onions

Suggested Pairing: THORNTON 2007 Nebbiolo - glass 14.00; bottle 49.00

SEAFOOD CIOPPINO - \$29

Prawns, Fresh Fish, Scallops and Crab, Simmered in a Spicy Tomato Broth
Garlic Aioli, Grilled Sourdough Bread

Sugg. Pairing: THORNTON NV Cuvée Rouge - glass 12.00; bottle 45.00

PAN ROASTED FILET MIGNON - \$40

Dry Rubbed Filet, Charred Red Onion, Zucchini, Garden Fresh Tomatoes, Fresh Herbs
Balsamic Vinegar Reduction

Suggested Pairing: THORNTON 2007 Nebbiolo - glass 14.00; bottle 49.00

GRILLED LAMB SIRLOIN STEAK - \$33

Mediterranean Cous Cous Ratatouille, Fresh Mint Aioli

Suggested Pairing: THORNTON 2006 Estate Syrah - glass 20.00; bottle 85.00

GRILLED BBQ SALMON- \$31

Olive Oil Roasted Smashed Potatoes with White Corn
Summer Beans, Cuvée Rouge BBQ Sauce

Suggested Pairing: THORNTON 2004 Brut Reserve - glass 16.00; bottle 65.00

CLASSIC BACON CHEESEBURGER - \$16

Grilled Angus Ground Chuck, White Cheddar Cheese, Crispy Bacon, Lettuce, Tomato, Onion, Pickles
House Dressing on a Toasted Buttermilk Bun with Crispy Seasoned Fries

Suggested Pairing: THORNTON 2006 Thorny's Coat Red - glass 10.00; bottle 40.00

SPICY SAUSAGE AND SHRIMP LINGUINI - \$28

House Made Sausage, Jumbo Shrimp, Roasted Roma Tomatoes, Zucchini, Garlic Garden Herbs
Extra Virgin Olive Oil, Shaved Parmesan

Suggested Pairing: THORNTON 2007 Sangiovese - glass 11.00; bottle 44.00

FRESH CATCH OF THE DAY - MARKET PRICE

See Your Server For Tonights Preparation

*Winner of 5 Stars for Contemporary Cuisine from the
Southern California Restaurant Writers*