

## Lunch 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 - \$13

Hearts of Romaine, House-Made Croutons, Classic Caesar Dressing, Topped with Parmesan  
With Grilled Chicken Breast \$17, Grilled Shrimp \$19, Grilled Salmon \$20  
**Suggested Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00**

### CAFÉ CHAMPAGNE SALAD - \$14

Field Greens, Golden Raisins, Spiced Pecans, Gorgonzola, Thornton Champagne Vinaigrette  
With Grilled Chicken Breast \$18, Grilled Shrimp \$20, Grilled Salmon \$21  
**Sugg. Pairing: THORNTON NV Brut - glass 11.00; bottle 42.00**

### GRILLED CHIPOTLE ORANGE CHICKEN SALAD - \$16

Finished with Mexican Fruit Gazpacho, Papaya, Mango, Jicama, Cucumbers and a Cilantro Almond Dressing  
**Suggested Pairing: THORNTON 2008 Riesling - glass 10.00; bottle 40.00**

### HEIRLOOM TOMATO PANZANELLA SALAD - \$15

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**

### WARM SPINACH AND GOAT CHEESE SALAD - \$18

Spinach, Dried Cherries, Goat Cheese, Hazelnuts, Warm Pancetta Sherry Dressing  
**Suggested Pairing: THORNTON 2007 Thorny's Coat White - glass 10.00; bottle 40.00**

## 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.

## Lunch Entrees

### 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**

### GRILLED SHRIMP AND PEPPER JACK CHEESE PANINI - \$16

Served Warm on Country French Bread with Cilantro Aioli, Fresh Tomatoes and a Petite Caesar Salad

**Suggested Pairing: THORNTON 2007 Thorny's Coat White - glass 10.00; bottle 40.00**

### ROAST TURKEY AND SMOKED GOUDA CHEESE PANINI - \$15

Served Warm on Grilled Country French Bread with Tomato Aioli  
Arugula, Tomato & Parmesan Cheese Salad

**Sugg. Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00**

### ROASTED CHERRY TOMATO PIZZA - \$16

Sweet Roasted Cherry Tomatoes, Basil Pesto, Fresh Mozzarella, Goat Cheese  
Served with a Petite Caesar Salad

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

### PEPPERED BACON, FIG AND BRIE PIZZA - \$16

Crisp Pancetta, Fresh Figs, Brie Cheese, Zinfandel Syrup. Finished with an Arugula Salad

**Suggested Pairing: THORNTON 2007 Huis Zinfandel - glass 14.00; bottle 55.00**

### GRILLED BBQ SALMON- \$16

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

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

### SHORT RIB SLIDERS- \$15

On Warm Cheddar Cheese Rolls, Caramelized Onions, Horseradish Aioli, House Cole Slaw

**Sugg. Pairing: THORNTON 2007 Thorny's Coat White - glass 10.00; bottle 40.00**

### SPICY SAUSAGE LINGUINI - \$15

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

**Suggested Pairing: THORNTON 2006 Syrah - glass 11.00; bottle 44.00**

### GRILLED FLAT IRON STEAK - \$22

Petite Panzanella Salad, Garden Herb Pesto

**Sugg. Pairing: THORNTON 2006 Cabernet-Merlot - glass 12.00; bottle 47.00**

### FRESH CATCH OF THE DAY - MARKET PRICE

See Your Server For Today's Preparation

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