

CHAMPAGNE LOUNGE MENU

RESERVE FLIGHT - \$17

2004 Brut Reserve • 2006 Estate Syrah • 2007 Nebbiolo • 2006 Late Harvest Zinfandel

CHAMPAGNE FLIGHT - \$13

NV Brut • NV Blanc de Noirs • NV Cuveé Rouge • NV Cuveé de Frontignan

RED WINE FLIGHT - \$13

2007 Thorny's Coat Red • 2006 Cabernet-Merlot • 2007 Sangiovese • 2007 Cabernet Sauvignon

NEW RELEASE FLIGHT - \$14

2008 Viognier • 2007 Old Vine Zinfandel • 2007 Cabernet Sauvignon • 2007 Nebbiolo

RED & WHITE FLIGHT - \$12

2008 Thorny's Coat White • 2009 Chardonnay • 2007 Syrah • 2006 Cabernet-Merlot

WINEMAKERS CHOICE FLIGHT - \$15

2004 Brut Reserve Natural • 2008 "Sans Oak" Chardonnay • 2007 Huis Vyd. Zinfandel • 2007 Estate Petite Sirah

CAL-ITAL & RHONE FLIGHT - \$13

2008 Vioginer • 2007 Thorny's Coat Red • 2007 Syrah • 2007 Sangiovese

ZIN LOVERS FLIGHT - \$15

2007 Old Vine Zinfandel • 2007 Huis Vyd. Zinfandel • 2007 Estate Petite Sirah • 2006 Late Harvest Zinfandel

WHITE WINE FLIGHT - \$12

2008 Thorny's Coat White • 2008 Viognier • 2009 Chardonnay • 2008 Chardonnay "Sans Oak"

SWEET SIPPERS FLIGHT - \$10

2009 Moscato • 2007 Gewürztraminer • 2008 Riesling • 2007 Rosè

	<i>Taste</i>	<i>Glass</i>	<i>Bottle</i>
<i>Champagne</i>	2004 Brut Reserve	6	16 65
	2004 Brut Reserve Natural	6	16 65
	Non Vintage Cuveé Rouge	5	12 45
	Non Vintage Cuveé de Frontignan	4	11 42
	Non Vintage Brut	4	11 42
	Non Vintage Blanc de Noirs	4	11 42
<i>White</i>	2009 Chardonnay	4	11 42
	2008 Chardonnay "Sans Oak"	4	11 42
	2008 Viognier	4	11 42
	2009 Moscato	3	10 40
	2008 Thorny's Coat White	3	10 40
	2007 Gewuztraminer	3	10 40
	2008 Riesling	3	10 40
	2007 Rose	3	10 40
<i>Red</i>	2006 Estate Syrah	8	20 85
	2007 Estate Petite Sirah	7	17 65
	2007 Nebbiolo	6	14 49
	2007 Sangiovese	5	12 47
	2007 Cabernet Sauvignon	5	12 47
	2006 Cabernet-Merlot	5	12 47
	2007 Old Vine Zinfandel	5	12 47
	2007 Syrah	4	11 44
	2007 Thorny's Coat Red	4	11 44
	2007 Huis Vyd. Zinfandel	6	15 55
2006 Late Harvest Zinfandel	5	15 32 / 375ml	
Voss Artesian Water	-	-	6

Food Available on Reverse Side

CHAMPAGNE LOUNGE MENU

(Available from 11:00am - Close, Times subject to change)

FLAT BREAD PIZZAS - \$13

Please Choose One:

- * Caramelized Pear and Gorgonzola
- * Roasted Tomato and Eggplant, Smoked Mozzarella Cheese
- * Spicy Sausage, Mushroom and Fennel

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 2009 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, Garlic Herb Shrimp, Marinated Mushrooms,
Roasted Tomato and Olives, Goat Cheese Spread, Cracker Bread

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

FOREST MUSHROOM FOCACCIA - \$15

Sauteed Mushrooms Over Tomato Herb Focaccia, Leeks, Garlic, Herbs and Truffle Aioli

Sugg. Pairing: THORNTON 2007 Sangiovese - glass 11.00; bottle 44.00

CLASSIC BACON CHEESEBURGER - \$16

Grilled Angus Ground Chuck, Vermont White Cheddar Cheese
Apple Wood Smoked Bacon, Lettuce, Tomato, Onion, Pickles

House Dressing on a Toasted Buttermilk Bun with Beer Battered Crispy Seasoned Fries

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

CAESAR SALAD - \$13

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

Sugg. Pairing: THORNTON 2009 Chardonnay - glass 11.00; bottle 42.00

CAFÉ CHAMPAGNE SALAD - \$14

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

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

FRESH BREAD AND GOAT CHEESE SPREAD - \$4

Fresh basket of Bread Baked Daily, Herb Goat Cheese Spread

DAILY DESSERT SELECTION AVAILABLE - \$9

Please ask your server.

Logo glasses are not included with tastings. They are available for purchase in the Gift Shop for \$3.00.

An 18% service charge will be applied to all parties of eight or more.

Wine Flights Available on Reverse Side