

# THORNTON WINERY

## CHAMPAGNE LOUNGE MENU

### TASTING MENU

#### RED & WHITE FLIGHT - \$21

2017 Pinot Grigio • 2017 Vermentino • 2015 Sangiovese • 2015 Cabernet Sauvignon

#### WHITE WINE FLIGHT - \$19

2017 Reserve Chardonnay • 2017 Chardonnay • 2017 Vermentino • 2017 Muscat Canelli

#### WINEMAKERS CHOICE - \$24

2017 Reserve Chardonnay • 2014 Barbera • 2014 Tempranillo • 2014 Merlot

#### RED WINE FLIGHT - \$28

2015 Cabernet-Merlot • 2016 Malbec • 2016 Estate Syrah • 2015 Nebbiolo

#### MIXED FLIGHT - \$17

Non Vintage Brut • 2017 Chardonnay • 2014 Cabernet Syrah • Kiss of Chocolate

#### CAL ITAL / RHONE - \$ 23

2017 Vermentino • 2017 Viognier • 2015 Petite Sirah • 2015 Nebbiolo

#### CHAMPAGNE FLIGHT- \$26

Brut Reserve Natural • Brut Reserve • NV Brut • Brut Rose

#### NEW RELEASE FLIGHT \$ 22

NV Blanc de Noirs • Non Vintage Cuvee Rouge • 2017 Rose • 2016 Petit Verdot

#### SWEET FLIGHT \$ 16

Sweet Angels Waltz • 2017 Muscat Canelli • A Kiss of Chocolate • A Kiss of Strawberry

#### BLEND OF CABERNET - \$25

2015 Cabernet-Merlot • 2015 Cabernet Franc • 2014 Cabernet-Syrah • 2015 Cabernet Sauvignon

		Taste	Glass	Bottle
Champagne	Non Vintage Brut	6	14	41
	Non Vintage Blanc de Noirs	6	14	42
	Non Vintage Sweet Angels Waltz	6	14	42
	Non Vintage Cuvee Rouge	6	14	46
	Brut Rose	7	15	47
	Brut Reserve	7	15	49
	Brut Reserve Natural	7	15	49
White	2017 Vermentino	5	13	32
	2017 Pinot Grigio	5	13	33
	2017 Muscat Canelli	5	13	33
	2017 Chardonnay	5	13	36
	2017 Viognier	5	13	36
	2017 Reserve Chardonnay	6	15	47
Rose	2017 Rose	5	13	33
Red	2014 Tempranillo	6	14	46
	2015 Cabernet-Franc	6	14	46
	2014 Merlot	6	15	47
	2015 Sangiovese	6	15	47
	2015 Petite Sirah	6	15	47
	2016 Malbec	6	15	47
	2016 Petit Verdot	6	15	47
	2015 Cabernet Sauvignon	6	15	49
	2014 Cabernet-Syrah	7	16	52
	2015 Cabernet-Merlot	7	16	52
Chocolate	2014 Barbera	7	16	52
	2016 Estate Syrah	8	17	57
	2015 Nebbiolo	8	17	61
	Kiss of Chocolate	3	11	31
	Kiss of Strawberry	3	11	31
	San Pellegrino Sparkling Water		7	

#### Food Available on Reverse Side

FOR YOUR CONVENIENCE A 20% GRATUITY IS ADDED  
TO PARTIES OF 6 OR MORE

## APPETIZERS

**BRIE EN CROUTE**  
warm honey · apples  
pears · grapes  
strawberries  
candied walnuts  
26

**SHRIMP SCAMPI**  
sauteed shrimp  
garlic · lemon juice  
white wine  
grilled sourdough bread  
22  
add pasta 5

**GOAT CHEESE**  
marinated olives  
herbs · grilled bread  
16

**CRISPY BRUSSELS \***  
bacon bits  
candied walnuts  
sherry vinegar  
goat cheese crumbles  
red wine  
balsamic reduction  
18

**CRISPY ARTICHOKEs**  
marinated artichokes  
lemon aioli  
14

**CALAMARI**  
tomato, leek wine sauce  
focaccia grilled cheese  
19

**BLACK AND WHITE  
TRUFFLE MAC N  
CHEESE**  
penne · taleggio · panko  
bacon · poblano  
black truffle powder  
white truffle oil  
22

**WARM FRENCH  
BAGUETTE**  
6

**FARMERS MARKET \*  
VEGETABLES  
MARKET PRICE**

OUR CHEF WOULD BE  
HAPPY  
TO SPLIT PLATES AT AN  
ADDITIONAL \$4

FOR YOUR  
CONVENIENCE A  
20% GRATUITY IS ADDED  
TO PARTIES OF  
6 OR MORE



## THORNTON WINERY

### ENTREES

**PISTACHIO AND CHERRY CRUSTED SALMON 36 \***  
pan seared salmon · summer succotash  
creamy Dijon mustard sauce

**PAN SEARED MAHI MAHI 36 \***  
chorizo risotto · sweet yellow corn  
baby heirloom tomatoes · carrot-honey beurre blanc

**LOBSTER RAVIOLI  
BLACKENED SCALLOPS 40**  
spinach · cherry tomatoes · lobster alfredo sauce

**PAN SEARED REGAL CREST CHICKEN BREAST 32 \***  
free range all natural chicken breast · fresh herbs  
green onions · yellow onions · asparagus  
cauliflower · saffron · basmati rice · orzo  
sun dried tomato beurre blanc

**SUMMER VEGETABLE FETTUCCINE 25**  
creamy mascarpone · lemon sauce · basil oil  
cherry tomatoes · kalamata olives ·  
sweet yellow corn · asparagus · chili flakes

**STRAWBERRY BALSAMIC FLATBREAD  
CHICKEN AND BACON 24**  
chicken breast · bacon  
caramelized onions · fresh basil mozzarella cheese

**SLOW BRAISED SHORT RIBS 36**  
creamy polenta · cipollini onions  
baby carrots · asparagus · crispy shaved onions  
cherry demi glaze

**BBQ PULLED PORK FLATBREAD 26**  
smoked pork · house made BBQ sauce · red onion  
roasted sweet peppers  
pepper jack cheese · coleslaw

**SANDWICHES**  
choice of french fries, onion rings, sweet potato fries,  
café champagne salad, caesar salad

**CHICKEN BURGER 23**  
all-natural chicken breast · lettuce · tomato  
pickles · red onion · avocado · bacon · pepper jack cheese  
pesto aioli · pretzel bun

**BACON CHEESEBURGER 23**  
angus beef · lettuce · tomato · pickles · red onion  
white cheddar · house sauce · toasted brioche  
add stuffed poblano 3 · egg 2

**TURKEY CLUB 21**  
bacon · avocado · shaved red onion  
cheddar · tomato · lettuce · cranberry aioli · squaw bread

**LOBSTER PANINI 25**  
butter poached lobster · smoked cheddar cheese  
caramelized onions · applewood smoked bacon  
sourdough bread · lemon aioli

**PORTEBELLO MUSHROOM SANDWICH 19**  
sweet peppers · caramelized onions · spinach · provolone  
pesto aioli · focaccia bread

**FRENCH DIP 25**  
roast beef · caramelized onions · sweet peppers  
horseradish aioli · hoagie roll · provolone · au jus

**WALDORF CHICKEN SALAD SANDWICH 21**  
all natural chicken breast · grapes  
candied walnuts · dried apricots · fresh apples  
honey-Dijon aioli · squaw bread

## THE GARDEN

**CAESAR**  
romaine · parmesan  
croutons · caesar dressing  
14

**CAFÉ CHAMPAGNE \***  
mixed greens · tomatoes  
golden raisins  
spiced pecans  
bleu cheese  
Thornton  
champagne vinaigrette  
17

**STONE FRUIT AND  
WATERMELON SALAD**  
peaches · plums · nectarines  
cherries · apricots  
watermelon · baby spinach  
candied walnuts  
mango vinaigrette  
21

**SESAME CRUSTED AHI  
AND SOBA NOODLES**  
shiitake mushrooms  
sweet peppers · cabbage  
carrots · asparagus  
pickled red onions  
cucumbers  
sweet chili-cashew dressing  
26

**DRAGON FRUIT \***  
mixed greens  
blueberries  
orange segments  
strawberries · goat cheese  
bacon bridle dust  
wild berry vinaigrette  
24

ADD  
chicken 7 · steak 10  
shrimp 9 · salmon 12  
scallops 12

**HOUSEMADE SOUP**  
seasonal ingredients  
cup 6 · bowl 9

**CHARCUTERIE  
BOARD**  
for two  
variety of cheese  
black forest ham · salami  
prosciutto · duck confit  
dijon mustard  
marinated olives  
walnuts · fruit  
savory cracker bread  
black truffle honey  
gherkins  
34

\*GLUTEN FREE MEALS