

# 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

2007 Thorny's Coat White • 2008 Chardonnay • 2006 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 • 2006 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

2007 Thorny's Coat White • 2008 Viognier • 2008 Chardonnay • 2008 Chardonnay "Sans Oak"

## SWEET SIPPERS FLIGHT - \$10

2008 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>	2008 Chardonnay	4	11	42
	2008 Chardonnay "Sans Oak"	4	11	42
	2008 Viognier	4	11	42
	2008 Moscato	3	10	40
	2007 Thorny's Coat White	3	10	40
	2007 Gewuztraminer	3	10	40
	2008 Riesling	3	10	40
<i>Rose</i>	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
	2006 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:

1. Roasted Cherry Tomato, Basil Pesto, Fresh Mozzarella, Goat Cheese
2. Peppered Bacon, Fig and Brie Pizza, Zinfandel Syrup
3. Spicy Sausage and Fennel with Fontina and Parmesan Cheese

## 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 Prosciutto, Fig, Creamy Blue Cheese and Almonds

Portobello Mushroom Rosemary Aioli, Finished with a Garden Herb Salad

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

## 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

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

## CAESAR SALAD - \$13

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

**Sugg. Pairing: THORNTON 2008 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.*