

MEZZE FEAST

FEATURING SANDHI WINERY

Food is served as it is prepared in the kitchen

WHIPPED FETA
WITH CRISPY SOCCA*
marinated olives, salsa fresca

HUMMUS
za'atar, vegetable crudité

AVOCADO & SWEET PEA
jalapeño, lime, cilantro

Sandhi Santa Barbara Chardonnay, 2014

GREEN BEANS
WITH LEMON KOSHU
mushrooms aioli, marcona almonds

PAN-ROASTED
ROMANESCO CAULIFLOWER
house yogurt, local honey

GRILLED OCTOPUS
olive tapenade, fingerling potatoes, lemon

Sandhi "Bien Nacido" Chardonnay, 2014

FARRO & ARTICHOKE*
wilted spinach, spring onions, parmesan

PINN-OAK RIDGE LEG OF LAMB
caper leaves, sumac, orange

BERKSHIRE PORCHETTA
dried chilies & pepper, rosemary

Sandhi Santa Rita Hills Pinot Noir, 2013

HALVA
assorted flavors, medjool dates, candied nuts

CHOCOLATE TORTE*
kataifi, chocolate turkish coffee cremu, pistachio

Domaine De La Côte "Estate" Santa Rita Hills Pinot Noir, 2014

\$75 per person
plus tax, gratuity not included