



**TASTING ON THE TERRACE**  
FEATURING  
**ROSE**

Flight with pairing \$30 per guest

Wine only \$18 per guest

**4 PM – 8 PM**

**Cline Mourvèdre Rose**

This dry rose has pleasant fruit aromas that lead to bright, intense flavors of plum, pomegranate, cherry and a hint of anise.

**Spiced Carrots**

Feta, scallions



**Force of Nature – Rabble Rose 2016**

This Provence style rose has a supple mouth-feel and ripe fruit flavors...strawberry, citrus and a subtle pineapple zing with a crushed stonefruit and lively passionfruit finish.

**Halibut Ceviche**

Fresh halibut, tomatillo, papaya, cilantro



**Baileyana Rose of Pinot Noir 2016**

Almost salmon in color with fruit flavors bursting from the glass, including strawberry, peach and melon with hints of rose petal and red raspberry. The bright acidity creates a delightful freshness that makes this an ideal wine for the warmer months and a perfect year round complement to salads, seafood and any light dishes.

**Bar-b-que mushroom salad**

Chili threads, crispy breadcrumbs



**JCB Rose by Jean Charles Baisset (Sparkling)**

A seductively light and refreshing rosé. Vibrant aromas of raspberry and red currant evolve into aromatic jammy notes.

This wine is tender in the mouth with crisp flavors.

**Pickled stone fruit**

Crescenza Cheese, mint, spiced cashews

A La Carte Wine:

Full glass **\$13** / Half a glass **\$7**

Food Items **\$5** each

Additional food items:

Marinated Olives **\$5**

Assorted Mixed Nuts **\$5**

Charcuterie and Cheese **\$15**

Central coast creamery big rock blue, cypress grove midnight moon  
olli napoli salami, spiced pecans, pear mostarda guava paste

\*Items and prices are subject to  
change depending on availability

\*Due to the nature of this menu  
there will be no substitutions