

Starters

BLUEFIN TUNA TARTARE (E)
Bubu Arare, fried capers, quail egg, black garlic mayonnaise, dragons' breath soy

RECOMMENDED WINE PAIRING: 2022 CS VIOGNIER

CHARCUTERIE (N)
Chef's selection of artisan cheeses & cured meats paired with accouterments

RECOMMENDED WINE PAIRING: 2018 CS MÉLANGE DE REVES

ORGANIC HEIRLOOM HUMMUS (AGF) (DF) (VT)
Naan dashi, triple spun hummus, pomegranate seeds, citrus olive oil

RECOMMENDED WINE PAIRING: 2022 CS SAUVIGNON BLANC

DUCK LIVER MOUSSE
Port wine, dried Bing cherries, whole grain mustard, cornichons, olives, brioche toasts

RECOMMENDED WINE PAIRING: 2022 CS SAUVIGNON BLANC

Seasonal Salads

22 **DE PORTOLA POWER SALAD** (AGF) (N) 17
Quinoa, kale, pepitas, sun-dried cherries, pomegranate, goat cheese, beets, butternut squash, candied walnuts, Viognier-maple vinaigrette

RECOMMENDED WINE PAIRING: 2022 CS VIOGNIER

35 **LEONESS SIGNATURE CAESAR SALAD** (AGF) (E) 19
Parmesan dressing, rustic crouton, shaved pecorino, 24-month crispy prosciutto

RECOMMENDED WINE PAIRING: 2022 CS VIOGNIER

18 **CAPRESE** (GF) (VT) 18
Burrata di buffalo, marinated atomic tomato, Stage Ranch grapefruit balsamic reduction, heirloom basil

RECOMMENDED WINE PAIRING: 2022 CS SAUVIGNON BLANC

18 **PROTEIN ADD ON:**
Mary's Farm organic chicken 9 | grilled top sirloin steak 12 | shrimp 15

Hand-cut Fries

Our fries are prepared to order in the traditional way with duck fat & served with chipotle lime ketchup, garlic aioli & Cajun aioli. (GF)

NATURAL 13 (VT) BACON PARM 15 CAJUN 14 (VT) TRUFFLE 15 (VT) GORGONZOLA 14 (VT)

Entrées

SHRIMP SCAMPI LINGUINE
Garlic, white wine, cream, lemon, capers, sugar snap peas, parmesan

RECOMMENDED WINE PAIRING: 2022 CS WHITE MERLOT

PISTACHIO CRUSTED DIVER SCALLOPS (GF)
Parsnip purée, tomato relish, citrus butter pan drippings, échalote frite

RECOMMENDED WINE PAIRING: 2022 CS SAUVIGNON BLANC

GRILLED CREEKSTONE RANCH NEW YORK STEAK (GF)
Lacquered fingerling potatoes, grilled broccolini, garlic herb butter, cognac cream bordelaise

RECOMMENDED WINE PAIRING: 2018 CS MERITAGE

WILD MUSHROOM CARNAROLI RISOTTO (GF)
Crisp pancetta, aged parmesan, pea sprouts

RECOMMENDED WINE PAIRING: 2022 CS MÉLANGE DE BLANC

GRILLED LOCAL YELLOWTAIL (GF)
Ginger soy marinade, roasted Okinawa sweet potato, charred baby bok choy, yuzu almond vinaigrette

36 **GRILLED LUMINA FARMS LAMB RACK** (GF) 46
English peas, local corn, spring onions, green peppercorn bordelaise

RECOMMENDED WINE PAIRING: 2019 CS SYRAH

38 **CAST IRON PRIME FILET MIGNON** (GF) 55
Local baby beets, Maitake mushrooms, whipped potato, Danish bleu cheese, sautéed bay squash, peppercorn demi-glace

RECOMMENDED WINE PAIRING: 2018 CS CABERNET SAUVIGNON

48 **MARY'S ORGANIC CHICKEN BREAST** (GF) 36
Pan roasted airline chicken breast, coconut bamboo rice, romanesco cauliflower & tomato ragout, preserved Meyer lemon butter

RECOMMENDED WINE PAIRING: 2019 CS GRENACHE

32 **GRILLED DOUBLE BONE IBERICO PORK CHOP** (GF) 44
Roasted garlic polenta, heirloom baby carrots, apple-apricot demi-glace

RECOMMENDED WINE PAIRING: 2019 CS SYRAH

36

Accompaniments

ASPARAGUS & PROSCIUTTO
Charred asparagus, crispy prosciutto, 24-month, aged pecorino, curred egg yolk essence

15 **WILD MUSHROOM** 18
Shallots, porcini powder, bacon

POTATO PURÉE
Super whipped potato, Normandie butter, petite gaufrette

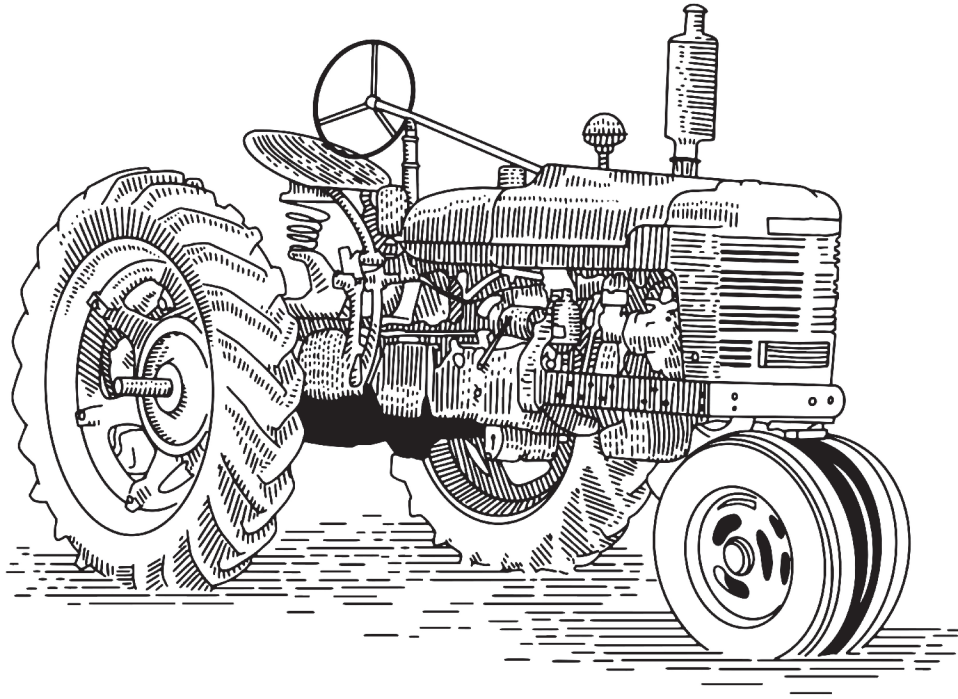
12 **DOUBLE FRIED BRUSSELS SPROUTS** (GF) 18
Pickled red onions, parmesan cheese, pancetta, Kefaloia feta



(E) Contains Eggs (N) Contains Nuts (VE) Vegan (VT) Vegetarian (GF) Gluten Free (AGF) Available Gluten Free (including all fries) (DF) Dairy Free
 (R) Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Not all ingredients are listed.
 Please inform your server of any food allergies.

Restaurant Seating: \$40/person food and beverage minimum for parties of 8 or more.

Leoneess CELLARS



Voted Best Winery Restaurant by USA Today, The Restaurant at Leoneess offers a classical style kitchen utilizing the highest quality ingredients. Indulge in fantastic views, unparalleled food and hospitality. The Restaurant features a variety of appetizers, vibrant salads, and exceptional Chef Selections.

Special Thanks to Our Farming Partners:

Stage Ranch Farm Management, Fresh Origins, Tutti Frutti Farms, Pudwill Farms, Weiser Farms, Harries Berries, Coleman Family Farms, Windrose Farms, Schaner Farms, Pitman Family Farms, Creations Family Farms, Hudson Valley Farms, Temecula Valley Honey Co., Worldwide Produce, Snake River Farms, Mary's Organic Farms, Maple Leaf Farms, Garcia Organics, Murray Family Farms, Valdivia Farms, Milliken Farms Carlsbad Aqua Farms, Lumina Farms, Masienda Organics & Pure North South Alliance

LEONESS CELLARS IS PROUD TO BE A PART OF THE FLC FAMILY OF COMPANIES.

