

# MAIN & MARKET

CATERING | CAFE | BAKERY

## Wines

*by the glass | by the bottle*

### *knüttel family chardonnay -14.5 / -58*

burgundy styled chardonnay grown in the russian river valley, bright with flavors of lemon and tropical fruits

### *chateau puech haut rose argali -14 / -56*

grenache and cinsault grapes, pale pink with a fresh nose of exotic fruits, great for salads and seafood

### *conde villar alvarinho -13 / -52*

full bodied, aromas and flavors of peaches, orange blossom, good acidity and a slight minerality

### *gentle giant red blend -13 / -52*

a south african red blend aged 30 months in french oak, aromas of black cherries wrapped in warm spices and tobacco leaves, medium oak

### *two mountains red blend -12 / -46*

italian red blend aged 15 months in french and american oak, dark fruit and tobacco aromas, dark berry flavors and lightly toasted oak

### *weinrieder beerenauslese chardonnay -13 / -52*

a rich and creamy sweet wine with a soft texture, notes of golden apple and tart cherry, pair with cheese or have for dessert

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## Small Bites & Pairings

choose between **3** small plates | **1** dessert | **4** wine pairings included - **70**

add 4<sup>th</sup> small plate and 5<sup>th</sup> wine for - **15**

### - small plates -

#### **lobster bisque**

oven roasted tomato and cognac infused bisque with a creamy lobster base and lobster  
(pair with )

#### **burrata salad**

crispy fried green tomatoes, fresh arugula, creamy burrata cheese, crispy prosciutto,  
topped with a balsamic glaze drizzle  
(pair with argali rose or knuttel family chardonnay)

#### **pan seared scallops**

pan seared scallops served over a roasted red pepper cream sauce and topped with  
capers  
(pair with conde villar alvarinho or argali rose)

#### **grilled filet medallions**

two herb marinated beef medallions grilled and served with roasted cipollini onions, wild  
mushrooms, crispy polenta and spinach puree with parsley garnish  
(pair with gentle giant red blend or two mountains red blend)

#### **eggplant rotini**

grilled eggplant stuffed with ricotta, fresh spinach and sauteed onions, finished with a  
roasted red pepper cream and house-made basil pesto  
(knuttel family chardonnay)

### - desserts -

strawberry rhubarb tart (pair with beerenauslese chardonnay)

passionfruit pannacotta (pair with beerenauslese chardonnay)

\*wine pours for pairings are 3-4 oz\*

April 26-28, 2024 | 4pm-9pm