

VINOTOPIA AT FOREST PARK

PREVIEWS

Chefs Bread • House made herbed focaccia, dill rolls, lucero olive oil and balsamic 5.00

Cheese Board • Chefs selection of cheeses, seasonal accoutrements 19

Grilled Flatbread • Parmesan mornay, artichoke, cherry tomato, kale, balsamic reduction 18

Dungeness crab cake • Roasted corn relish, garlic aioli 20

Pickled Beet Salad • Beet, goat cheese spread, radish 14

Butter Greens • Butter lettuce, gorgonzola vinaigrette, charred cherry tomato, candied pistachio 14
» Add King Salmon \$9, Chicken \$6

Soup du jour • Market Price

THE MAIN EVENT

Cacio e Pepe Pappardelle • House made pasta, pecorino romano cheese, black pepper 24
» add chicken \$6 add salmon \$9

Seared Scallops* • Brown butter farro, hazelnut romesco 33

King Salmon* • Cauliflower cous cous, kale, lemon beurre blanc 29

Buttermilk Fried Chicken • House made buttermilk biscuit, tomato gravy 28

Braised Shortrib* • Creamy polenta, sauce Au-Jus 26

Filet Mignon* • 8 oz Painted Hills, buttered mash, bordelaise 38

EXTRAS

Brussel Sprouts, toasted nori, sweet chili glaze • 10

Foraged Mushroom Medley • 12

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

