

Lunch Appetizers

SEARED HAWAIIAN AHI - \$17

Haas Avocado, Pickled Shiitake Mushrooms, Crispy Won-Ton Ribbons, Soy-Ginger Sauce and Wasabi

Suggested Pairing: THORNTON NV Blanc de Noirs - glass 11.00; bottle 42.00

WARM BRIE EN CROUTE - \$16

French Brie wrapped in Puff Pastry, Warm Honey-Walnut Sauce

Suggested Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00

FRIED PACIFIC CALAMARI - \$14

Crispy Calamari finished in a Thornton Brut Lemon Herb Beurre Blanc, Tomato Remoulade, Garlic Cheese Bread

Suggested Pairing: THORNTON 2006 Sauvignon Blanc - glass 11.00; bottle 42.00

ARTISAN CHEESE PLATTER - \$18

Candied Walnuts, Truffle Honey

A delicious pairing of Three Gourmet Cheeses will be featured each week

Suggested Pairing: THORNTON 2007 Rose - glass 10.00; bottle 40.00

VINEYARD TAPAS PLATE - \$20

Tuscan Salami, Fava Bean Hummus, Roasted Pepper Artichoke Salad
Herbed Goat Cheese, Smoked Paprika Garlic Shrimp, Cracker Bread

Sugg. Pairing: THORNTON 2008 Riesling - glass 10.00; bottle 40.00

CHORIZO AND CLAMS - \$15

Steamed Clams Finished with Spanish Chorizo

Fresh Chiles and Cilantro, Served with Cheese Bread

Sugg. Pairing: THORNTON 2008 "Sans Oak" Chardonnay - glass 11.00; bottle 42.00

Salads

CAESAR SALAD - \$13

Hearts of Romaine, House-Made Croutons, Classic Caesar Dressing, Topped with Parmesan
With Grilled Chicken Breast \$17, Grilled Shrimp \$19, Grilled Salmon \$20

Suggested Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00

CAFÉ CHAMPAGNE SALAD - \$14

Field Greens, Golden Raisins, Spiced Pecans, Gorgonzola, Thornton Champagne Vinaigrette
With Grilled Chicken Breast \$18, Grilled Shrimp \$20, Grilled Salmon \$21

Sugg. Pairing: THORNTON NV Brut - glass 11.00; bottle 42.00

FRESH TUNA, ASPARAGUS AND FINGERLING POTATO SALAD - \$18

Tossed with Organic Spring Greens, Hard Boiled Egg, Tomatoes
Radishes, Fried Capers and Chive Vinaigrette

Suggested Pairing: THORNTON 2008 Riesling - glass 10.00; bottle 40.00

BBQ CHICKEN SALAD - \$16

BBQ Spiced Rubbed Chicken Breast, Served with Baby Iceberg Lettuce, Watercress
Crisp Applewood Smoked Bacon, Grape Tomatoes and Creamy Gorgonzola Cheese Dressing

Suggested Pairing: THORNTON NV Cuvee Rouge - glass 12.00; bottle 45.00

WARM SPINACH AND GOAT CHEESE SALAD - \$18

Spinach, Dried Cherries, Goat Cheese, Hazelnuts, Warm Pancetta Sherry Dressing

Suggested Pairing: THORNTON 2007 Thorny's Coat White - glass 10.00; bottle 40.00

Spring 2010

A charge of \$5.00 will be added for split plate orders. Parties of eight or more, an 18% Service Charge will be added.

A \$15.00 corkage fee will be added to all beverages brought into CAFÉ CHAMPAGNE.

Sandwiches, Pizzas & Pastas

CLASSIC BACON CHEESEBURGER - \$16

Grilled Angus Ground Chuck, White Cheddar Cheese, Crispy Bacon, Lettuce, Tomato, Onion, Pickles
House Dressing on a Toasted Buttermilk Bun with Crispy Seasoned Fries

Suggested Pairing: THORNTON 2006 Thorny's Coat Red - glass 10.00; bottle 40.00

GRILLED SHRIMP AND PEPPER JACK CHEESE PANINI - \$15

Served Warm on Country French Bread with Cilantro Aioli, Fresh Tomatoes and a Petite Caesar Salad

Suggested Pairing: THORNTON 2007 Thorny's Coat White - glass 10.00; bottle 40.00

ROAST TURKEY AND SMOKED GOUDA CHEESE PANINI - \$15

Served Warm on Grilled Country French Bread with Tomato Aioli

Arugula, Tomato & Romano Cheese Salad

Sugg. Pairing: THORNTON 2008 Chardonnay - glass 11.00; bottle 42.00

POTATO, LEEK AND PANCETTA PIZZA- \$16

Fingerling Potatoes, Sauteed Leeks, Crisp Pancetta, Fresh Thyme and Fontina Cheese.

Served with a Spinach Salad with Sherry Vinaigrette.

Suggested Pairing: THORNTON 2008 Riesling - glass 10.00; bottle 40.00

ROASTED CHERRY TOMATO PIZZA - \$16

Sweet Roasted Cherry Tomatoes, Basil Pesto, Fresh Mozzarella, Parmesan with a Petite Caesar Salad

Suggested Pairing: THORNTON NV Cuveé Rouge - glass 12.00; bottle 45.00

THAI CHICKEN WRAPS- \$16

Shredded Marinated Chicken Breast, Tossed with Shiitake Mushrooms,

Cucumbers, Mint, Chilies and Kumquats

Served with Fresh Lettuce Leaves, Sweet Chili Dipping Sauce and a Spicy Peanut Green Papaya Salad

Suggested Pairing: THORNTON NV Cuveé Rouge - glass 12.00; bottle 45.00

CRISPY ALMOND CRUSTED SAND DABS- \$19

Crispy Almond Sand Dabs Topped with a Tomato Caper Remoulade Sauce

Served with a Spinach Almond Salad

Sugg. Pairing: THORNTON 2007 Thorny's Coat White - glass 10.00; bottle 40.00

PENNE PASTA PRIMAVERA - \$17

Penne Pasta Tossed with Broccolini, Oven Roasted Tomatoes

Sweet Baby Carrots, Roasted Garlic Herb Oil and Fresh Shaved Parmesan Cheese

Suggested Pairing: THORNTON 2006 Sauvignon Blanc - glass 12.00; bottle 42.00

MIXED SAUSAGE GRILL - \$18

Chicken Mole and Duck Sausages, Served over White Cheddar Polenta with Roasted Poblano Chiles

Caramelized Onions and Cilantro Lime Creme Fraiche

Sugg. Pairing: THORNTON 2006 Syrah - glass 11.00; bottle 44.00

*Winner of 5 Stars for Contemporary Cuisine from the
Southern California Restaurant Writers*