



Sebastopol Wine Club Dinner Menu - June 18, 2010

	Description		Small 1-2	Large 3-4	Qty	Cost
Cheese	All California cheeses - mostly Sonoma	GF V	7	12		
Ravioli	Spinach & Cheese w/ San Marzano Marinara, Vella Dry Jack, garlic, basil	V	13	23		
	Stinky cheese & organic dandelion, Bo Puisse, white truffle oil, cracked black pepper w saffron, cardamon, comb honey, chives, walnut oil	V	17	31		
	Aged Goat Cheese w Golden Beet in red beet pan juices and dill	V	13	23		
	Morel, caramelized artichoke, Fiscalii cheddar, Madiera cream w fresh English peas	V	19	33		
Lasagna	White 5 Cheese Cauliflower, melted leeks, cracked pepper and thyme in béchamel	V	12			
	Caramelized Artichoke & onions, Roast red pepper, San Marzano tomatoes Marinara w Fiscalini cheddar, Lionza and Vella Dry Jack	V	15	28		
Cannelloni	Organic braising greens, 5 cheese béchamel, trumpet mushrooms, melted leeks, porcini marinara	V	14	25		
Macaroni	Gluten Free Mac & Cheese	GF V	9			
Carne	Grain Fed Rib Eye, herbed butter	GF	22	28		
	Duck confit, french green lentils, middle eastern spices	GF	22	30		
	Osso Bucco (Choice of House Made Linguini or Yukon Gold Potatoes)	GF	22			
Seafood	Alaskan Sea Scallops on fettucini w garlic, chili flakes, chopped tomato, hint of Anchovy paste, basil - crouton topping.		22			
	Alaskan Sea Scallops sautéed w garlic, lemon, wine and parsley, chili, flakes, sautéed potatoes and swiss chard	GF	22			

Sonoma Wine Shop / La Bodega Cheese & Pasta Shop
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	Description		Small 1-2	Large 3-4	Qty	Cost
Salad	Apple & Carmelized Walnut, Pt. Reyes Blue, Spring Greens with walnut vinaigrette	GF VG	8			
	Greek Salad - Redwood Hill feta, red onion, cucumbers, olives, roasted peppers, tomatoes, cucumbers, lemon, olive oil, oregano	GF VG	9.5			
Veggies	Button mushroom "escargot" - garlic, butter	GF V	7	12		
	Yukon gold potato, leek Gratin, Fiscalini cheddar	GF V	7	12		
	Sautéed spinach w garlic, olive oil	GF VG	7	12		
	Rosemary & Garlic Roasted Yukon gold potatoes	GF VG	6	11		
Snacks	Toasted Molanari Salami Sandwich & Cheese on Nightingale Seeded Sourdough		9			
Soup	Onion - Crouton/Cheese topping	GF V	9			
Bread	House made bread (w butter or olive oil)		5	10		
Dessert	Cookies - Chocolate chip with chocolate chip		3	5		
	Ganash - caramelized torte topped with chocolate truffle		8			
	Flan	GF V	5			
	Tiramisu		8			
	Alfajores w Dulce de Leche (no egg)		8			
	Grilled Fruit with Riesling reduction sauce	GF VG	6			
	Cookie Plate		9			

V	All Pasta, Soup and Side Dishes are Suitable for Ovo-Lacto Vegetarians
G	Gluten Free or GF Optional - please ask!
VG	Vegan or Vegan Optional - please ask!

Wine	Glass	Bottle	Cost

Payment
Member
Name:
Date:
Signature:

Member Charge, Cash, Visa/MC/Amex/Discover

Subtotal
Member's
15% Discount
Tax
Gratuity
Total

Gratuities are shared with all serving staff

Visit us in Sonoma on the Plaza - 412 First Street East, Sonoma, CA 95476

www.sonomawineshop.com