



Sebastopol Wine Club Dinner Menu - Sunday, October 17, 2010

	Description		Small 1-2	Large 3-4	Qty	Cost
Cheese	Tasting Plate - All California cheeses - mostly Sonoma	GF V	9	15		
Appetizer	Warm Redwood Hill crotin & olive oil poached red garlic w sundried tomato pesto, sourdough crostini	GF V	12			
	Garlicky Mushrooms, parsley butter, crostini	V	11			
Ravioli	Spinach & Cheese w/ Stanislaus pear tomato Marianara, Queso fresco, garlic, basil	V	13	23		
	Morels & caramelized artichoke heart, Fiscalini Vintage cheddar in mushroom sauce	V	19	33		
	Bohemian cheese Boho Bel, sun-dried tomatoes, zucchini blossoms in brown butter sage, toasted almonds	V	15	25		
Polenta	Crispy cheese-crusteD polenta with choice of Mixed garlicky mushrooms, white wine, thyme, Italian Parsley OR fall vegetable ratatouille w homegrown squash, peppers and eggplant	GF V	15			
Lasagna	Dinosaur Kale & Spinach Basil Pesto w 3 Fiscalini cheddars, Béchamel (Choice of Reg or Lower Sodium)	V	15			
	Caramelized Artichoke & onions, Roast red pepper, Stanislaus pear tomato marinara w Fiscalini cheddar, Lionza and Vella Dry Jack	V	15			
Beef	Grain Fed Rib Eye, Sauce?	GF	24	32		
	Horse-radish Bordelaise Brandy green peppercorn Garlic butter					
	Steak Sandwich on Nightingale Seeded Sour Dough, grilled onions and roasted peppers. Add \$1 for Avocado		12			
Poulet	Moscovy duck breast with braised greens, citrus pan juices	GF	28			
	Chicken tortellini with mixed mushrooms, white wine, thyme, Italian parsley		19			
Ribs	BBQ Pork Ribs - House dry rub, Smoked & BBQ Sauce, homegrown butter cabbage, pinto beans (spicy BBQ sauce available on side)	GF	19			

Description		Small	1-2	Large	Qty	Cost
				3-4		
Salad	Greek Salad - Redwood Hill feta, red onion, cucumbers, olives, roasted peppers, tomatoes, cucumbers, lemon, olive oil, oregano	GF	VG		9.5	
	Apple & Carmelized Walnut, Pt. Reyes Blue, Spring Greens with walnut vinagrette	GF	VG		8	
	3 Beet salad - homegrown beets, Greenstring beets, Redwood Hill bucheret, sour cream, tarragon vinagrette	GF	VG*		9	
Veggies	Sautéed spinach w garlic, olive oil	GF	VG		7	12
	Rosemary & Garlic Roasted Yukon gold potatoes	GF	VG		7	12
	Mixed organic "La Bodega" garden squash, garlic, thyme flowers, shallots, chopped tomato	GF	VG		8	14
	Braising greens, (beet, chard, kale & spinach), garlic, chili flakes & olive oil	GF	VG		8	14
	7 spices pinto chili beans, Serrano chili, Sierra nevada pale ale, minced onions, cheese	GF	VG		6	10
Soup	Onion - Crouton/Cheese topping	GF	VG		9	
	Pop's Clam Chowder - onions, garlic, celery, bouquet garni, arrowroot flour, salt pork	GF			9	
Dessert	Cookies - Chocolate chip with chocolate chip	V			3	5
	Ganash - caramelized torte topped with chocolate truffle	V			8	
	Alfajores w Dulce de Leche (no egg)	V			8	
	Tiramisu	V			8	

Wine	Glass	Bottle	Cost

Payment Type	Member Charge, Cash, Visa / MC / Amex / Discover	Subtotal
Member Name:		Member's 15% Discount
Date:		Tax
Signature:		Total

Gratuuity : 10% 15% 20% Other: _____



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Sonoma Wine Shop & La Bodega Kitchen
2295 Gravenstein Hwy South,
Sebastopol, CA 95472 (707) 827-1832
Open Thurs-Mon 11am til 8ish or 9ish
Also on Sonoma Plaza -
412 First Street East,
Sonoma, CA 95476 (707) 996-1230

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!