The Gardens



Salads

**Corn and Blueberry Salad**

Red onions, blueberries, corn, arugula, basil, lemon thyme vinaigrette

8

**Wedge Salad**

Bacon, blue cheese, tomato, red onion blue cheese dressing

9

**The Gardens Salad**

Sour Apples, blue cheese, candied pecans, mixed greens, balsamic vinaigrette

7

**Caesar Salad**

Romaine, blistered tomato, red onions, anchovies, shaved parmesan cheese, croutons

9

Small Plates

**Naan & Dips**

Baba Ghanoush- mashed eggplant, tahini, olive oil, garlic, parsley, roasted red pepper hummus, spiced pumpkin seeds, Egyptian spiced carrot puree with dukka spice, carrots, coconut, cashew

12

**Duck Confit and Mushroom Bruschetta**

Toasted herb focaccia, marinated mushrooms, whipped goat cheese, tomato jam, crispy duck confit

12

**Tuna Nicoise**

Olive tapenade, saffron fingerling potatoes, haricot vert salad, shaved egg, blistered tomatoes, balsamic reduction, pesto 15

**Cornbread and Milk**

Corn bread cake, black pepper whipped cream, honey fried chicken, pimento coulis

12

**Braised Lamb Vol au Vent**

Tomato braised lamb, puff pastry, smoked paprika yogurt,

Mint pea puree, crispy garbanzo beans

15

**Octopus Carpaccio**

Orange segments, micro arugula, shaved fennel, heirloom grape tomatoes

15

Entrees

**16 oz Ribeye**

Certified Angus Beef, duck fat steak fries, house vegetables, herb butter

31

**Chicken Saltimbocca Scallopini**

Prosciutto, sage, provolone cheese, Hassle back potato, house vegetables

24

**Cacio di Pepe**

Black pepper, house made thyme papardelle pasta, forest mushrooms, blistered tomatoes, fresh herb cream sauce

18

**Seared Salmon**

Scallion mashed potato cake, dill crème fresh, fennel and cucumber salad

24

**8 oz Premium Reserve Pork Ribeye**

Sweet potato gnocchi, sautéed rainbow chard, bourbon peach bacon onion jam

26

**Catch of the Day**

(Market price)

Desserts

**Chef’s Crème Bruleè**

**Chocolate and Macadamia Nut Semifreddo**

**Pineapple Yuzu Sorbet**

Strawberry and lemon curd, vanilla tuile

The Gardens



**Chardonnay**

Latour ‘Ardeche’, Coteaux de l'Ardeche, France, 2015 $7/$31.00

Mer Soleil, Santa Lucia Highlands , CA, 2015 $12/$49.00

Sonoma Cutrer ‘Russian River Ranches’,Russian River Valley, CA, 2014 $56.00

**All the other Whites**

Ruffino ‘Lumina’ Pinot Grigio, Della Venezie, Italy, 2016 $7/$30.00

Robert Mondavi ‘Fume Blanc’ Sauvignon Blanc, Napa Valley, CA, 2015 $9/$40.00

St Urbans-Hoff ‘Nik Weis Selection’ Riesling, Mosel, Germany 2016 $7.50/$34.00

St. Hilaire Limoux Blanc de Blanc Brut Sparkling, Languedoc-Rousillon, France, 2015 $9/$40.00

Laurent Miquel Rosè, Languedoc-Rousillon, France, 2016 $7.50/$30.00

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Red Blends**

Chateau Mouton-Cadet ‘Ryder Cup Edition’, Bordeaux, France, 2014 $7/$30.00

Specialyst, California, 2012 $7/$30.00

Apothic , California, 2014 $31.00

Kendall Jackson ‘Summation’, California, 2013 $28.00

Les Vignerons du Mont Ventoux Rhone Blend, Ventoux, France, 2015 $32.00

Spring Valley ‘Uriah’ Bordeaux Right Bank Blend, Walla Walla Valley, WA, 2012 $80.00

Stags' Leap Winery ‘The Investor’, Napa Valley, CA, 2012 $99.00

**Italian Reds**

Villa Ponzi, Nero D'Avola, Sicily, Italy, NV $24.00

Rocca della Macie, Chianti Classico DOCG, Italy, 2015 $44.00

Castello Banfi Brunello Di Montalcino ‘Poggio Alle Mura’, Italy, 2010 $120.00

**Cabernet Sauvignon**

Rock and Vine, Central Coast, CA, 2014 $8.50/$40.00

Francis Coppola ‘Claret’, California, 2014 $44.00

Oberon, Napa Valley, CA, 2016 $13.50/$54.00

Chateau Ste. Michelle ‘Canoe Ridge Estate’, Horse Heaven Hills, WA, 2012 $57.00

Wynns Coonawarra Estate ‘Black Label’, Coonawarra, Australia, 2012 $60.00

BV Georges De Latour, Napa Valley, CA, 1997 $199.00

**Pinot Noir**

The Monterey Vineyards, Monterey County, Ca, 2016 $9/$36.00

La Crema, Los Carneros, CA, 2013 $58.00

Dutton-Goldfield ‘Dutton Ranch’, Russian River Valley, CA, 2013 $69.00

Belle Glos ‘Dairyman Vineyard’, Russian River Valley, 2015 $75.00

**All the other Reds**

Charles Smith ‘Boom Boom’, Syrah, Washington State, 2014 $44.00

Tempus Two, Shiraz, Langhorne Creek, Australia, 2013 $52.00

Nickel & Nickel ‘Darien Vineyard’, Syrah, Russian River Valley, CA, 2012 $120.00

Camina, Tempranillo, La Mancha, Spain, 2015 $24.00

Chateau Ste. Michelle ‘Cold Creek Vineyard’, Merlot, Columbia Valley, WA, 2012 $47.00

Ridge Montebello Vineyard, Merlot, Santa Cruz Mountains, CA, 2014 $80.00

Gascon, Malbec, Mendoza, Argentina, 2015 $28.00

Gouguenheim, Malbec, Valle Escondido, Mendoza, Argentina, 2016 $8.00/$35.00

****