

# REVOLUTION

# 2025



## MAIN

*please choose one option per person*

### PORK CHOP

seared pork chop, granny smith apple & persimmon mostarda, mashed potatoes (gf)

*[wine pairing: 2022 Coco, California]*

-or-

### MUSHROOM ALFREDO

fettuccine, white wine-cashew cream sauce, crispy mushrooms (v)

*[wine pairing: 2021 Pinot Noir, Carneros]*

-or-

### BRISKET BOURGUIGNON

pearl onions, roasted carrots, pancetta, gold fingerling potatoes, parsley (gf)

*[wine pairing: 2021 Sacteaux, California]*

-or-

### HARISSA ROASTED CAULIFLOWER

lemon quinoa, swiss chard, garlic chili sauce, harissa butter (v)(gf)

*[wine pairing: 2021 Pinot Noir, Carneros]*

## DESSERT

*please choose one option per person*

### CHOCOLATE DIPPED STRAWBERRIES

white chocolate, coconut flakes, almond (gf)

*[wine pairing: 2019 Dessert Wine, El Dorado]*

-or-

### PEAR SHORTBREAD

Vermentino poached pear (v)(\*gf)

*[wine pairing: 2020 Late Harvest*

*Chenin Blanc, Clarksburg]*

## CHEERS

### BUBBLY

**(for here or @ Home!)**

#### WKND Bianco Frizzante

*Italy, crisp apple, lime zest, honeysuckle*

ask us about our other bubbly options

### WINE PAIRINGS

3 oz / course  
\$25 / person

### WINE COCKTAILS

#### WINTER SOLSTICE 9

2023 Chenin Blanc, cranberry-spice simple syrup, cranberry, cinnamon stick

#### SUNSET SANGRIA 10

2018 Cabernet Sauvignon, Barsotti apple cider, cranberry-spice simple syrup, sparkling topper, dehydrated apple, cinnamon stick

#### LADY GINGER MOCKTAIL 8

Barsotti apple cider, ginger-infused cider, ginger beer topper, dehydrated apple, cinnamon stick

## START

*[complimentary glass of sparkling wine]*

### FRENCH ONION DIP TO SHARE

caramelized onions, chives, crispy shallots, hand cut chips (v)(gf)

## SECOND

*please choose one option per person*

### COCONUT CURRY SOUP

tofu, shiitake mushrooms, lemongrass, green onion, cilantro (v)(gf)

*[wine pairing: 2023 Grenache Blanc, Lodi]*

-or-

### BEET TARTARE

roasted beets, green endive, herb creme fraiche, capers, walnuts (v)(gf)

*[wine pairing: 2023 Rosé of Valdiguié, Clarksburg]*

**FULL WINE LIST AVAILABLE \$95/person, member savings to apply**

*menu subject to change*

*(v) vegan / (gf) gluten free / (\*gf) can be made gluten free \*Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness please no modifications*