



The Tasting Room
WINE CAFE®

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Fall/Winter 2011

SOUPS (available daily until 3pm)

Chef's Daily Market Soups 5
Based on seasonal availability

SALADS

TTR House 5
Baby Greens, Cucumber, Tomatoes, Red Onions,
House Vinaigrette

TTR Caesar 7
Char-Grilled Romaine Hearts, Brioche Croutons,
Parmesan, Classic Caesar Dressing
Add chicken 3 | Add white anchovies 2

Spinach Salad 9.5
Pomegranate Seeds, Blue Cheese, Brioche Croutons,
Roasted Pumpkin Seeds, House Vinaigrette
Add chicken 3

Arugula Salad 12
B&W Baby Arugula, House Made Feta, Watermelon,
Croutons, Pickled Red Onions, House Vinaigrette
Add chicken 3

Champagne Cobb 14
Romaine Hearts, Bacon, Avocado, Roasted Beets,
Grilled Chicken, Dustin Farms 6 Minute Eggs, Champagne
Cilantro Vinaigrette
Substitute grilled shrimp 4

Tuna Niçoise Salad 15
Grilled Rare Tuna, Hydroponic Bibb Lettuce,
Niçoise Olives, Haricot Vert, Fingerling Potatoes, White
Anchovies, House Vinaigrette

ARTISAN SANDWICHES

Grilled Vegetable Panini 11
Grilled Vegetables, Fresh Mozzarella, Slow Dough Ciabatta

Harvest Chicken Salad 12
Champagne Poached Chicken, Cranberries, Pecans, Celery,
Green Onions, Hydroponic Bibb Lettuce, Tomato,
Slow Dough Whole Wheat Bread, House Made Chips

Old School Club 12
Roasted Turkey, Bacon, Hydroponic Bibb Lettuce, Tomato,
House Made Aioli, Slow Dough Whole Wheat Bread, House
Made Chips

New School Club 14
Grilled Wild Salmon, Bacon, Hydroponic Bibb Lettuce,
Tomato, House Made Tarragon Caper Aioli, Slow Dough
Whole Wheat Bread, House Made Chips

Pulled Pork 14
Black Hills Ranch Pork, Carolina BBQ Sauce, Fennel Jicama
Apple Slaw, Slow Dough Challah, Sweet Potato Fries

Akaushi Burger 16
HeartBrand Akaushi Patty, Cheddar Cheese, Hydroponic
Bibb Lettuce, Tomato, Bread and Butter Jalapeños, Slow
Dough Challah, Fries

PIZZAS

Margherita 13
Tomato, Fresh Mozzarella, Basil, Fresh Parmesan

Pesto 14
Three Herb Pesto, Fresh Mozzarella, Pine Nuts

Calabria 14
White Anchovies, Confit Tomatoes, Calabrian Chiles

Maui 15
Speck, Roasted Pineapple, Bread & Butter Jalapeños, Fresh
Mozzarella

Fungo 16
Wild and Exotic Mushrooms, Fontina, Taleggio, Thyme

Bianco 16
Confit Garlic, Fontina, Taleggio, Fresh Mozzarella,
Pistachios

Salchicha 18
House Made Black Hills Ranch Pork Sausage, Roasted Red
Peppers, Fresh Mozzarella

OTHER FAVORITES

Truffle Parmesan Fries or Chips 8
Grated Parmesan, Chives, Roasted Garlic Aioli

Sweet Potato Fries 8
Chipotle Aioli

Hummus Two Ways 9.5
Traditional Hummus, Black Bean Hummus, Slow Dough
Cracker Bread

Oven Roasted Olives 10.5
Olives, Olive Oil, Rosemary, Roasted Garlic, Baguette

Polpetta 11
Beef & Pork Meatballs, Marinara, Polenta

Seared Sesame Crusted Tuna 14
Tuna, Shichimi Togarashi Aioli, Sweet Soy,
Nori Emulsion

ARTISAN CHEESES

Chef's Traditional Selections 18
or

Chef's Luxury Selections 24

Marcona Almonds, Membrillo, Seasonal Fruit,
Slow Dough Baguette

Salumi & Cured Meats 16
Cornichons, House Made Mustard, Slow Dough Baguette

Salumi & Cheese 24
Chef's Selection of Traditional Cheeses & Cured Meats,
Cornichons, Olives, Membrillo