

WINE KONNECTION

WK

DAILY MENU

APPETIZERS

(WINE SUGGESTIONS 6 .OZ GLASS)

CROSTINI, MELTED DRY JACK, TOMATO PESTO* 6

(BLIND TRAIL PINOT NOIR; CENTRAL OTAGO, NEW ZEALAND \$9.00)

FRIES, KETCHUP, AIOLI, BLUE CHEESE DRESSING* 6

(LOST COAST BREWING GREAT WHITE ALE \$4.75)

PITA CHIPS & HUMMUS* 4

(DESCHUTES BREWING CO. MIRROR POND PALE ALE; BEND, OREGON \$4.75)

CURED MEAT PLATE;

PROSCIUTTO, CHORIZO, SMOKED DUCK BREAST, DIJON 9

(ANTINORI PEPOLI CHIANTI CLASSICO; TUSCANY, ITALY \$9.25)

LITTLE GEM LETTUCE SALAD,

AVOCADO, STRAWBERRY, CHAMPAGNE VINAIGRETTE* 7

(DR. LOOSEN BLUE SLATE RIESLING; MOSEL, GERMANY \$8.50)

CAESAR SALAD 7

(DOMAINE PICHOT VOUVRAY; LOIRE VALLEY, FRANCE \$7.25)

SPICY AHI TARTAR, CRISPY WONTONS 9

(WERNER & SOHN RIESLING KABINETT; MOSEL, GERMANY \$7.75)

CRAB CAKES, LEMON AIOLI, COLESLAW 12

(MARGAN SHIRAZ ROSÉ; HUNTER VALLEY, AUSTRALIA \$7.50)

KOBE BEEF SKEWERS, ASPARAGUS, BÉARNAISE 12

(TURNBULL "OLD BULL" RED; NAPA, CA \$8.50)

AHI SLIDERS, SRIRACHA AIOLI, CILANTRO,

TERIYAKI, AVOCADO 9

(DR. WEINS-PRUM RIESLING SPÄTLESE; MOSEL, GERMANY \$9.25)

BUFFALO SLIDERS, JACK CHEESE, TOMATO,

BACON, SHALLOT, ARUGULA, SPICY KETCHUP, AIOLI 9

(D'ARENBURG GRENACHE SHIRAZ; MCLAREN VALE, AUSTRALIA \$10.25)

ENTREES

(WINE SUGGESTIONS 6 .OZ GLASS)

KUROBUTA PORK CHOP, CHOCOLATE BBQ SAUCE,

MAC & CHEESE, RADISH & CILANTRO SALAD 15

(VOLANTE ZINFANDEL; RUSSIAN RIVER VALLEY, CA \$7.50)

SEARED AHI LOIN, AVOCADO PUREE,

BASMATI & WILD RICE PILAF, PINEAPPLE SALSA 16

(MORMORIA VERNACCIA, SAN GIMIGNANO, ITALY \$7.00)

ASPARAGUS RISOTTO, MOREL MUSHROOMS,

PARMIGIANO REGGIANO * 12

(LÍCIA ALBARIÑO; RÍAS BAIXAS, SPAIN \$7.50)

VANILLA BRAISED BEEF SHORT RIBS,

ROASTED POTATOES, GREEN BEANS 15

(LA PLAYA CARMENÉRE; COLCHAUGA VALLEY, CHILE \$6.75)

PAN ROASTED PETITE CHICKEN,

WILD RICE, BROCCOLI, MUSHROOM GRAVY 12

(C.G. DI ARIE PRIMITIVO; SHENANDOAH VALLEY, CA \$9.25)

PAN SEARED SCALLOPS, SMOKED OYSTER MUSHROOMS,

BASMATI RICE, SALSA VERDE 17

(MER SOLEIL "SILVER" CHARDONNAY; SANTA LUCIA HIGHLANDS, CA \$11.75)

GRASSFED BEEF FLAT IRON STEAK,

SAUTÉED SPINACH, POTATOES AU GRATIN 14

(SEAVEY CABERNET SAUVIGNON; ST. HELENA, CA \$14.50)

PAN ROASTED HALIBUT, WARM COCO BEAN & ARUGULA

SALAD, PASSIONFRUIT & COCONUT PUREE 17

(GRAMONA "GRAN CUVÉE" CAVA; PENÉDES, SPAIN \$8.50)

DESSERTS

(WINE SUGGESTIONS 2 .OZ TASTE)

VANILLA CRÈME BRÛLÉE,

CARDAMOM SUGAR COOKIES 6

(LA BADIA MOSCATO D'ASTI, ITALY \$4.25)

WARM VALRHONA CHOCOLATE CAKE,

RASPBERRY ZINFANDEL SORBET, HAZELNUT

PRALINE, WHIPPED CREAM 8

(GRAHAM'S 1991 VINTAGE PORT, PORTUGAL \$8.50)

"STRAWBERRY SHORTCAKE"

GINGERED BREAD PUDDING, WHIPPED CREAM,

STRAWBERRIES, VANILLA GELATO 7

(SANTA JULIA "TARDIO", ARGENTINA \$4)

SORBET/GELATO 5

(CHOCOLATE, CHOCOLATE/HAZELNUT, VANILLA,
RASPBERRY/ZINFANDEL, BLUEBERRY/PINOT NOIR,
PEACH/CHAMPAGNE)

CHEESES

CYPRESS GROVE, HUMBOLDT FOG 8

LAVENDER HONEY, TOASTED HAZELNUTS

(SANTA JULIA "TARDIO", ARGENTINA \$4) 2 .OZ

ROGUE RIVER, OREGONZOLA 8

QUINCE PASTE, CANDIED PECANS

(WARRE'S "OTIMA" 10 YR TAWNY, PORTUGAL \$4) 2 .OZ

LE CHATELAIN, CEMBERT 7

DRIED CHERRIES, TOASTED ALMONDS

(ALMA ROSA PINOT BLANC; SANTA RITA HILLS, CA \$4.50)

VELLA, MEZZO SECCO JACK 6

DRIED FIGS, TOASTED HAZELNUTS

(CHATEAU HAUT BARREYERE; BORDEAUX, FRANCE \$4.75)

CHEESE PLATE 13

A SAMPLE OF EACH OF OUR CHEESES

SIDES * 5

MAC & CHEESE

CREAMY POLENTA

GREEN BEANS

SAUTÉED SPINACH

GRILLED ASPARAGUS

OLIVES

* INDICATES VEGETARIAN