

tendrils

A VINEYARD RESTAURANT

Tendrils Summer Dinner Menu

Salads & Soup

Fennel-Leek Soup with Crispy Duck Confit, Chives **9**

Salad of Mixed Greens with Local Nectarines, Fresh Goat Cheese, Pine Nuts **9**

Estate Heirloom Tomatoes with Monteillet Farms Feta, Honey, Thyme, Watercress **9**

Creamy Blue Cheese with Grilled Figs, Ciabatta Crostini, Cabernet Vinaigrette **10**

Shaved Fennel Salad with Frisee, Crispy Shallots, Toasted Hazelnuts, Plum Vinaigrette **9**

Selection of Three Local Artisan Cheeses with House Made Crackers, Almonds, Grilled Pear
Fruit-Nut Bread **11**

Pastas & Tastes of the Sea

Seared Scallop with Hand Made Angel Hair Pasta, Pea Shoots, Carrots, Herb Butter **14**

Rose Wine Steamed Clams with Garden Tomatoes, Fennel, Roasted Pepper, Chives **12**

Warm Lobster with Brandy Cream, Lemon Popover, Lemon Scented Watercress **15**

Basil-Ricotta Ravioli with Golden Tomato Sauce, Sweet Marjoram, Arugula **14**

Entrees

Natural Beef Tenderloin* with Smoked Onion Marmalade, Roasted Beets, Grilled Potato **35**

Grilled Lamb Loin* with Sweet Potato Hash, Wilted Greens, Roasted Baby Carrots, Syrah Glace **31**

Herb Crusted Beef Sirloin "Coulette" Steak* with Grilled Figs, Green Beans, Roasted Vegetables **30**

Fennel Dusted Natural Chicken with Sweet Corn-Fennel Grits, Grilled Mushrooms, Tomato Jus **26**

Executive Chef - Joe Ritchie

Winemaker - Freddy Arredondo

an 18% gratuity is included for parties of 6 or more

*dishes may contain undercooked proteins and may increase the chance of food born illness