

The Pinnacle Restaurant at Falkner Winery

Sterling Rose Limo Menu A

Choose a Salad or Sandwich from the list below and Dessert Special
Beverage Included

Salads

Santa Barbara Salad

*Santa Barbara greens with Candied Cinnamon Walnuts, Gorgonzola Cheese, Fresh Apples tossed in a **Falkner Riesling** lavender vinaigrette*

Coastal Cobb Salad

Mixed lettuces with chopped chicken, bacon, egg, gorgonzola cheese, tomato, and avocado tossed with honey mustard dressing

Sandwiches

Ray's ½ lb. Black Angus Burger

One half pound of Black Angus beef is grilled to perfection served with ample melted Monterrey Jack cheese, sautéed mushrooms, fresh lettuce, tomato, pickle on a bun with fries

BLATT

Chef's delicious creation of a Bacon, Lettuce, Avocado, Tomato, and Turkey sandwich served on a croissant with coleslaw

Gourmet Ahi Burger

Soy teriyaki marinated and grilled Ahi tuna served with wasabi aioli, lettuce and tomato on a French white bun and sweet potato fries

Chipotle Chicken Sandwich

Chipotle and garden fresh rosemary marinated chicken breast grilled and served with toasted ciabatta bread, lettuce, tomato, Monterrey jack cheese and a sage aioli served with house coleslaw

Dessert

Chef's Daily Special

Beverages

Choice of Soda, Coffee, Ice Tea, or Hot Tea

The Pinnacle Restaurant at Falkner Winery

Sterling Rose L'imo Menu B

Choose an Appetizer and Entrée/Pasta from the list below.
Beverage Included

Appetizers

Shrimp Martini

Chilled jumbo shrimp chopped and served with fresh cut garden vegetable in a tomato broth over Jicama salad

Crab Cake Slider

Fresh lump crab Panko encrusted and pan seared and served on toasted slider bun with Cajun aioli and house-made coleslaw

Artichoke Gratinée

Artichoke hearts and roasted red pepper gratinée dip served with assorted crackers, crostini, and red grapes

Pecan Crusted Baked Brie

Petite brie with toasted pecan brown sugar glaze served with berry sauce, gourmet crackers, and sliced apples

Blackened Ahi "Sashimi"

Blackened Ahi tuna sliced and served with soy-onion vinaigrette, baby greens, Mandarin oranges, and black sesame seeds

Sweet and Spicy BBQ Shrimp

Grilled seasoned jumbo shrimp basted with a spicy & sweet BBQ sauce served over house-made coleslaw

Entrees

Chicken Cannelloni

Lemon garlic chicken sliced and tossed with mushroom trio and artichoke hearts wrapped in savory Italian crepes and baked with Sun-dried tomato sauce

Char-broiled Salmon

Seasoned char-broiled salmon in a lemon parsley cream sauce served with goat cheese mashed potatoes and asparagus

"Brick" Chicken

Half, partially boneless chicken cooked and sautéed under a brick and served with Goat cheese mashed potatoes, asparagus, and a sweet lemon sauce

Soy Glazed Flat Iron Steak

8 oz. flat iron steak grilled and glazed in a sweet & spicy soy glaze served over seasonal sautéed vegetables

Pasta

Lobster Mac & Cheese

Penne rigate pasta prepared in a four cheese sauce with lobster and prosciutto de Parma

Seafood Portofino

Pasta served with jumbo shrimp, lobster, and bay scallops pan sautéed with shallots, fresh garlic, basil, sundried-tomatoes, artichoke hearts and lemon in a white wine pomodoro sauce

Pasta “Affumicata”

Pasta with pan sautéed chicken breast, shallots, fresh garlic, mushroom trio, smoked bacon, roasted red bell pepper and a caramelized onion cream sauce drizzled with smoked paprika oil

Desserts (Extra)

Berries in Port al Zabaglione

\$8

Port marinated berries served “Martini Style” topped with freshly made citrus soft custard Zabaglione sauce

Molten Chocolate Cake

\$9

A warm chocolate soufflé cake encases a dark chocolate truffle center which flows from the middle when heated

Ice Cream Cookie

\$10

Generous portion of peanut butter cookies stuffed with vanilla bean ice cream and rolled in chocolate and toasted macadamia nuts

Italian Crespelle

\$9

Fresh crepe filled with nutella and strawberries served with chocolate and strawberry sauces and whipped cream

Dessert Trio (for two)

\$16

A perfect ending to your Wine Country experience with butter rum chocolate cup, fresh baked cookies, and chocolate bread pudding

Beverages

Choice of Soda, Coffee, Ice Tea, or Hot Tea