

FOOD MENU

Craig and Vicki wanted to create a family style menu that matches the energy of their family-owned Winery. It is created to let you explore the relationships between wine and food. Please ask your ambassador what plates and wines will create a unique flavor profile allowing you to experience the definitive Columbia Valley food and wine scene.

BOARDS

All meat and cheese boards are served with house made spicy honey, roasted garlic, olives, grapes and black pepper crackers

CHARCUTERIE	\$25
cured meats and artisan cheese	
CHEESE	\$20
artisan cheese	

SALAD AND SOUP

MIXED GREEN SALAD	\$13
candied walnuts, dried cherries, goat cheese, shallots, rosemary honey dijon vinaigrette add chicken +\$6 add shrimp +\$10	
FRENCH ONION	\$6
Maryhill white wine, beef stock, onions, baguette, swiss	
CLAM CHOWDER	cup \$7 bowl \$14
bacon, clams, potato, cream, fresh herbs	

SMALL PLATES

GRAND CENTRAL BREAD	half \$8 full \$13
bistro oil or butter	
SWEET BAKED BRIE	\$16
Sithean Acres blackberry honey, rustic baguette	
SAVORY BAKED BRIE	\$16
roasted garlic, rustic baguette	
WHITE BEAN PUREE	\$16
herb oil, carrots, cucumbers, pita bread	
SALMON CAKES	\$19
lemon aioli, parsley	
MEDITERRANEAN SIZZLE PRAWNS*	\$18
Maryhill white wine, prawns, shallots, lemons	
SURF AND SURF	\$18
Salmon cake, sauteed prawns, Maryhill White wine, Shallots, lemon aioli	
TRUFFLE CHIPS	\$5
kettle chips, truffle	
MIXED OLIVES	\$8
greek olive mix	

*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness

** gluten free crackers available for +\$2

Any tabs left open will have a 22% gratuity added to serviced products

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LARGE PLATES

SHRIMP LINGUINI	\$19
parmesan cream sauce, sundried tomatoes, basil, prosciutto, green onion, shallots, garlic	
MARYHILL BURGER	\$19
gruyere, mixed greens, tomato, onion, aioli made with our Maryhill Winemaker's Red blend	

CHEF'S SPECIAL

THAI CURRY CLAMS	\$16
red curry, coconut milk, toasted bread	
STEAK TARTARE	\$18
truffle powder, capers, dijon, shallots, lemon zest, served with black pepper crackers	

DESSERTS

Featuring desserts made by La Provence, a local French bistro and bakery

VERSAILLES	\$11
vanilla coffee and dark chocolate mousse, covered with a milk chocolate glaze	
TIRAMISU	\$11
mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache	
PAVLOVA	\$11
crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream	

BEVERAGE MENU

BEER

LEADBETTER RED ALE North Jetty, 12oz, 4.8%	\$6
IPA Black Raven, 12oz, 6.9%	\$6
PILSNER Loowit, 16oz, 5%	\$8

NON-ALCOHOLIC

BOTTLED COKE IN GLASS, CANE SUGAR	\$4
BOTTLED SPRITE IN GLASS, CANE SUGAR	\$4
SPARKLING MINERAL WATER	\$4
FLAT MINERAL WATER	\$4

SAN PELLEGRINO SPARKLING WATER

BLOOD ORANGE	\$4
LIMONATA	\$4

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