


STARFIELD
 VINEYARDS

WELCOMES YOU! 

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$26/\$24

An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, cornichons, honey, fruit preserves, house-marinated olives, house-pickled grapes, & crackers.

CHARCUTERIE PLATE \$24/\$22

A savory assortment of cured meats! Comes with one rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.

SMOKED SALMON PLATE \$28/\$26

Hickory cold-smoked Atlantic salmon, cream cheese mousse topped with trout roe and chives, 24 Carrot Farms arugula salad dressed with Banyuls vinaigrette, & house made sourdough naan.

BEETS & BURRATA DIP \$14/\$12

24 Carrot Farms beets, roasted & dressed in a house-made pistachio pesto, served on a bed of creamy burrata cheese, & topped with slices of prosciutto & a drizzle of pistachio pesto. Served with house-made toasted French bread.

HEIRLOOM TOMATO SALAD \$14/\$12

Fresh heirloom tomatoes, sliced cucumbers, house-marinated olives, feta cheese, arugula, & pickled red onion tossed with a house-made avocado Greek dressing. Gluten free friendly. Dairy free upon request. Vegan upon request.

SUMMER TRUFFLE MIXED GREEN SALAD \$14/\$12

A delicious, seasonal salad! Shaved market vegetables, mixed green salad, cherry tomatoes, shaved parmesan cheese, & a summer truffle vinaigrette. Gluten free friendly. Dairy free upon request. Vegan upon request.

MAINS

RETAIL \$/CLUB \$

PATHFINDER MUSHROOM BOLOGNESE

\$22/\$20

Seared Pathfinder oyster mushrooms sourced locally from Cool mushroom farms, in a mushroom tomato sauce served over creamy polenta, & topped with 24 Carrot Farms arugula. Served with house-made Focaccia. Vegetarian & Vegan.

CRISPY PORK SCHNITZEL

\$20/\$18

6 oz. house-cured pork loin is crusted in panko and fried until crispy. Served with a warm German bacon potato salad, sweet & sour coleslaw, & a horseradish remoulade. Dairy free.

OVEN ROASTED CHICKEN PICCATA

\$22/\$20

A delicious taste of summer! Oven roasted, house-marinated 6 oz. chicken breast, a summer vegetable succotash, and fusilli pasta with lemon caper piccata sauce. Dairy free.

MEATLOAF WELLINGTON

\$28/\$26

7 oz. wellington. House-made meatloaf, with generous a layer of mushroom duxelles cooked down in Starfield wine, wrapped in crispy puff pastry. Comes with mashed potatoes, oven roasted shishito peppers, and sauce chasseur.

SWEET TREATS

RETAIL \$/CLUB \$

STRAWBERRY MOCHI DONUTS \$10/\$8

Crafted with naturally gluten free sweet mochi flour & studded with fresh strawberries, served with strawberry white chocolate sauce, & strawberry-rhubarb compote. Gluten free friendly. Extra Donut \$3

CHOCOLATE TRIFLE \$10/\$8

Made fresh daily & completely in-house! A decadent dessert of chocolate chiffon cake doused in a Starfield red wine syrup, layered with velvety chocolate mousse & a citrus syllabub made with Spirit of the Gods.

WHITE CHOCOLATE PANNA COTTA \$12/\$10

MUST HAVE!! Totally made from scratch & all in house! Silky white chocolate custard, topped with marinated raspberries, a spiced wine granita, & pistachio crumble. Gluten free.

SIDES

SUMMER VEGETABLE SUCCOTASH

\$6

GERMAN POTATO SALAD

\$8

POMME PUREE

\$5

SWEET & SOUR COLESLAW

\$5

HOUSE-MADE FOCACCIA BREAD

\$4

SNACKS

HOUSE-MARINATED OLIVES

\$5

HERBED MARCONA ALMONDS

\$MP

CORNICHONS

\$4

DIRTY CHIPS (2oz) – Assorted Flavors

\$2

GLUTEN FREE CRACKERS

\$7 – \$9

RUSTIC BAKERY CRACKERS

\$6 – \$10

CHUAO CHOCOLATE BARS

\$7

MITICA CHOCOLATE COVERED FIGS

\$10

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER	\$3
SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors	\$2.5
MARTINELLI'S APPLE JUICE	\$3
HARNEY & SONS BLACK TEA	\$4