

As you are going to be out wine tasting all day, lunch is always a concern. In these pages you'll find the choices for The Wine Line Gourmet Box Lunch, and the menus for Farmstand 46, Eagle Castle, Falcon Nest, The Grill at Hunter Ranch, Sylvester Winery and It's a Wrap. We only need to know in advance, preferably by the day before your tour, if we are providing your lunch. All other options can be decided on a whim!

LUNCH OPTIONS AVAILABLE



Gourmet Box Lunch \$14.95

Gourmet sandwiches made with all organic ingredients. Lunch includes your choice of Pasta vs. Potato Salad, and Fresh Fruit. Kindly place your sandwich order and salad preference via phone or email at least the day before your tour.

Salami, Cappicola, Mortadella with Provolone on Baguette

Artisan Cheeses with Herb Pesto on Italian bread

Roasted Vegetables with Goat Cheese on Ciabatta

Turkey with D'affanoise on Baguette

Ham with Gruyere on Ciabatta

Roast Beef with Cheddar on Rye





Made to Order Sandwiches

THE GOAT \$10

Slow Cooked Pork Shoulder with Pickled Red Onions and Melted Fontina Cheese on Crusty Baguette.

IL PROFESORE \$10

Salami, Cappelletti, Mortadella and Aged Provolone with Roasted Red Pepper and Arugula on Baguette.

THE CRUISER \$10

Tellegio, Fontina, Fresh Mozzarella and Cambazola with Fresh Tomato and Herb Pesto Pressed in a Panini Grill on Sliced Italian Bread.

THE BADGER \$10

Roasted Vegetables including Squash, Zucchini, Eggplant, Peppers, and Onions, Herbed Goat Cheese and Basil Pressed in a Panini Grill on Ciabatta.

THE TEEJ \$14

Oil Poached Tuna, Fresh Tomato, Sliced Radish, Hard Boiled Egg, Arugula, Red Onion with White Anchovies on a Hard Crusty Roll with Black Olive Tapenade, Pasolivo Olive Oil and Red Wine Vinegar.

BEHAUG \$10

Roast Beef, Aged Cheddar, Red Pepper, Grilled Sweet Onion and Horseradish Sauce on Rye.

Pre Made Sandwiches

The Four Vines folks partnered up with Chef Tom Fundaro from Villa Creek Restaurant to create a synergistic business that showcases sustainable and organic agriculture. The "Farm to Table" concept came to fruition with the planting of herbs and vegetables in numerous raised beds adjacent to Farmstand 46. Hungry folks can stop in, purchase gourmet healthy food, and stroll the impeccably manicured gardens where their food was grown.

FARMSTAND 46
3750 HIGHWAY 46 WEST
TEMPLETON, CA 93465
PH 805.239.3661

TURKEY \$10

Turkey, D'affanoise and Apple with Dijon Vinaigrette on Baguette

HAM \$10

Ham and Gruyere with Course Grain Mustard on Ciabatta

Salads For Sale By the Pound

PASTA SALADS \$6 PER POUND

Fussili Arugula, Toasted Garlic and Shaved Parmesan
Penne, Fresh tomato and Basil

POTATO SALADS \$5 PER POUND

Smoked Fingerling with Celery, Chorizo, Onion and Pickle
Traditional Potato with Mustard, Mayonnaise, Onion, Pickle and Egg

LEGUME AND GRAINS \$8 PER POUND

Faro and Roasted Carrot
Spicy Black Bean Salad

"Never eat more than you can lift."



THE CROWN ROOM

APPETIZERS

KING CRAB CAKES Young Papaya Asian Slaw and Sweet Thai Chili Sauce
2007 Eagle Castle Chardonnay

WHITE ASPARAGUS Crispy Poached Egg and Parmesan Cream Sauce
2008 Eagle Castle Viognier

WILD MUSHROOM RISOTTO Garlic, Thyme and Crispy Shallots
2004 Eagle Castle Merlot

ARTISAN CHEESE PLATE Selections of Cheese, Sliced Charcuterie, Fruit and Nuts
2008 Eagle Castle Syrah Rosé

SOUP AND SALADS

SOUP DU JOUR Daily Soup Selection with Grilled Sweet Hawaiian Bread and Gruyere
2008 Eagle Castle Viognier

MIXED BABY BEETS SALAD Cypress Grove Goat Cheese,
Toasted Hazelnuts and Blood Orange Vinaigrette
2007 Eagle Castle Chardonnay

RED WINE POACHED PEAR SALAD Blue Cheese, Candied Walnuts
and Champagne Vinaigrette
2005 Eagle Castle Zinfandel

ENDIVE AND FUJI APPLE SALAD Crispy Pancetta, Toasted Pecans
and Creamy Irish Cheddar Dressing
2008 Eagle Castle Syrah Rosé



THE CROWN ROOM

FOOD AND WINE PAIRING MENU

SANDWICHES

"MEAT AND POTATO" CHEESE BURGER Yukon Gold Potato Rosemary Bun
White Truffle and Parmesan French Fries
2006 Eagle Castle Trinity

BRAISED KUROBUTA PORK SANDWICH Hoagie Style Roll,
Sweet Potato Fries and Cole Slaw
2007 Eagle Castle Royal Red

ROASTED TURKEY CROISSANT SANDWICH Apple-wood Smoked Bacon,
Caper-Onion Aioli and Mixed Green Salad
2004 Eagle Castle Merlot

GRILLED FLANK STEAK RUBEN PANINI Sautéed Cremini Mushrooms, Gruyere Cheese
and Wedge Salad
2004 Eagle Castle Cabernet Sauvignon

ENTRÉE

GRILLED PORK FLATIRON Crushed Sweet Potatoes, Sautéed Swiss Chard and Chive Oil
2007 Eagle Castle Syrah

HOUSE MADE SAUSAGE PIZZA Tomato Sauce, Caramelized Onions
and Roasted Bell Peppers
2004 Eagle Castle Merlot

BEEF CARPACCIO FLATBREAD Arugula, Point Reyes Blue Cheese and Truffle Oil
2005 Eagle Castle Zinfandel

PAN ROASTED YELLOWTAIL AHI Baby Bok Choy, Soba Noodles
and Szechuan Peppercorn Sauce
2006 Eagle Castle Royal Red

Falcon Nest Vineyard & Winery

M E N U
OF THE DAY

Entrée \$ 14.95

Served with choice of
Green Salad tossed in Dijon-Vinaigrette House Dressing or Caesar Salad

ROSEMARY & GARLIC CHICKEN

Chicken roasted in White Wine, Rosemary, Garlic & Spices

CHICKEN MARSALA

Chicken, Marsala Wine, Brown Sauce & Mushrooms

CHICKEN PARMIGIANA

Chicken Breast, Marinara, Grated Parmigiano Cheese, Mozzarella Cheese

PORK RAGU ITALIANO

Pork with Penne Pasta in Tomato, Onion, Garlic & Oregano

PASTA GAMBERETTI

Pasta, Tomato Sauce, Shrimps, Spice & Herbs

CHICKEN CACCIATORE

Chicken Breast, Tomato, Mushroom, Bell Pepper, Onion, Oregano & Garlic

Salad \$ 12.00

SMOKED CHICKEN CAESAR SALAD

Dessert \$ 5.00

CRÈME CARAMEL

Additional desserts may be featured daily



Coffee or Hot Tea \$ 2.00

~ *Imported Italian Deli items & Cheese also available* ~

ITALIAN ANTIPASTO

Individual to Large Platter available



~ *SPECIAL REQUESTS* ~

Paella, Steaks, Seafood, etc.

Reservation and Pre-Order required

FALCON NEST VINEYARD & WINERY

5185 Union Road
Paso Robles, CA 93446
www.falconnestwine.net

Large Party & Banquet Room reservations, call (805) 226-0227

Open Daily & Holidays 10:00 am to 7:30 pm

LUNCH AT THE GRILL

Appetizers

Fresh Ahi Sashimi

Marinated in soy sauce and rice vinegar, accompanied with wasabi aioli 13

Fresh Calamari Strips

Lightly dusted then fried to a golden brown and finished with parmesan cheese 10

Twisted Nachos

Layered, starting at the bottom with black beans, corn tortilla chips piled high and topped with cheddar and jack cheese, sour cream, guacamole, onions and grilled chicken, jalapeño peppers and house-made salsa on the side 9

Spinach Artichoke Dip

Creamed to perfection and served hot with House-made tortilla chips 8

Onion Rings

Beer battered, cut thick and deep fried, served with salsa and ranch dressing 6

Chips and Salsa

Fresh made salsa with homemade chips 6

Drink Specials

Beverages:

Pepsi, Diet Pepsi, Sierra Mist, Dr.Pepper, Root Beer, Paradise Iced Tea, Lemonade, Raspberry Iced Tea Starbucks coffee, Tazo Hot Teas, Gatorade

Beer on Tap:

Blue Moon, Sierra Nevada, Seasonal brew

Domestic Beer:

Coors, Coors Light, Bud, Bud Light, Bud Light Lime, MGD, Miller Light, Michelob Ultra, St.Paulie Girl NA

Premium Beer:

Landshark, Newcastle, Sierra Nevada, Firestone, Blue Moon, Hefeweizen, Pacifico, Corona, Heineken, Fosters 24oz.,Amstel Light

Cocktail and Wine list also available

Salad

Cesar Salad

Romaine lettuce tossed with fresh parmesan, our homemade croutons topped with tomato, avocado, red onions and olives 9

Spinach Salad

Tossed in a warm bacon vinaigrette, topped with Kelly's bacon, feta cheese, hard boiled egg and sliced red onion 9

The Composed Cobb

A masterpiece plastered with fresh garden greens, topped with grilled chicken, Kelly's bacon, bleu cheese, tomatoes, hard boiled egg, avocado, red onions, black olives and served with your choice of dressing 11

Salmon Salad

Perfectly grilled, resting on a bed of sweet greens tossed in a dill Dijon vinaigrette, covered with cucumbers, tomato, and red onion slices 14

Oriental Salad

Fresh sweet greens and cabbage tossed with a sesame mandarin dressing, layered with mandarin oranges, toasted sesame seeds, almonds and crispy noodles 9

Southwestern Salad

A crispy tortilla shell filled with romaine lettuce homemade black beans, cheddar/jack cheese, topped with avocado, tomato, red onion, cilantro, olives, sour cream, salsa fresca and chipotle ranch dressing 9

Master Waldorf

Toasted spicy walnuts, Maytag bleu cheese, and sliced apples all on top of freshly tossed garden greens with a vinaigrette dressing 9

Ahi Salad

Succulent Ahi tuna steak grilled rests on a bed of garden greens splashed with balsamic vinaigrette topped with marinated red onion 13

Add grilled chicken or shrimp to any salad...2

Split plate 3

Entrees

Served with your choice of french fries, chips, garden salad, fresh fruit or soup of the day.
Add another side 2 Split a plate 3

Garden Delight

Herbed cream cheese spread on our mini loaf with lettuce, cucumber, tomato, onion, black olives and avocado 8

Deli Sandwich

Your choice of tuna, turkey, ham or roast beef, piled high on your choice of bread layered with mayo, lettuce, tomato and red onion 8

Fish Tacos

Beer battered cod fried to a golden brown. Wrapped in warm corn tortillas and topped with a creamy chipotle sauce, fresh cilantro and lime. Served with our black beans and rice 10

Fish & Chips

Three pieces of Icelandic cod, beer battered and fried to a golden brown, served with tartar sauce and French fries 10

Ahi Steak Sandwich

Grilled sushi grade Ahi steak topped with roasted red peppers and olive tapenade. Served on our fresh baked roll 14

Chicken Strips 8

Polish Dog 6

Hot Dog 5

Da Vinci Sandwich

Marinated and grilled chicken breast, Kelly's bacon, fresh avocado slices, lettuce, tomato, red onion and melted Swiss cheese. Served on our homemade mini loaf with a basil- mayonnaise 11

Kelly's BLT

Glazed and thick cut bacon, spicy mayo, lettuce and tomatoes all stacked on our home made roll, 9
Add avocado 1.5

The Tropic

A tropical blend of ham, bacon, pineapple, roasted red bell pepper, BBQ sauce and melted provolone cheese, piled high on our homemade roll 9

Club Sandwich

Triple stacked roasted turkey, ham, Kelly's bacon, cheddar cheese, lettuce, and tomato on your choice of bread 9

Kobe Burger

The BEST burger in town 1/2 lb. Kobe beef patty, fire grilled served on our homemade roll stacked with mayo, lettuce, tomato and red onion 12
Make it your own: add cheese, Kelly's bacon, avocado, green chilies or grilled pineapple!

Charbroiled Burger

Served on our fresh baked roll with mayo, lettuce tomato and onion 8

Classic Rueben

Thinly sliced pastrami piled high on grilled rye bread topped with sauerkraut, melted Swiss cheese and 1000 island dressing 9

Tri Tip Sandwich

Roast beef marinated and grilled to perfection, sliced and piled high on our homemade roll 9
Make it a "Philly Dip" 2

Prime Rib Sandwich

Served open faced on grilled sourdough bread, topped with onion rings, served with as jus 12

Sides

House salad

Soup of the day

Fresh fruit Plate

French fries

Sweet potato french fries

Paninis ^{\$4.95}

Bresola Panini
Cured Beef, Havarti &
Sun Dried Tomatoes.

Prosciutto Panini
Prosciutto De Parma,
Provolone and Roasted Peppers.

Veggie Panini
Grilled & Roasted Vegetables,
Sun Dried Tomatoes, Fresh Chevre
and Balsamic Reduction.

Parisian Ham
Jambon De Paris,
and Cave Aged Gruyere

Chef's Choice Panini
Seasonal panini

All Paninis come with your choice of
Wholegrain Mustard, Pesto or
Balsamic Reduction



SYLVESTER

Vineyards & Winery
5115 Buena Vista Dr.
Paso Robles, CA 93446
805.227.4000 ~
www.sylvesterwinery.com

\$8.95 “IT’S A WRAP” \$8.95

Gourmet Lunches

All wraps include baked chips and a pickle slice

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Wild Turkey Wrap

Pesto Garlic Wrap

smoked turkey, diced tomato
shredded lettuce, hot banana pepper rings
pepper jack cheese, wild turkey sauce

“Now That’s Italian” Club

Roasted Red Pepper Wrap

Capicola, Italian salami, provolone cheese
roasted red pepper, red onion,
shredded lettuce, Italian vinaigrette

Oven Roasted Beef Wrap

Southwest Chipotle Chili Wrap

roast beef, cheddar cheese
green chili's, red onion
chipotle cream cheese, shredded lettuce

Southwestern Chicken Wrap

Jalapeño Cilantro Wrap

Shredded chicken, lettuce, yellow corn, black
beans in a salsa ranch dressing

Chicken Caesar Wrap

Parmesan & Red Pepper Wrap

chicken breast, romaine lettuce,
croutons, parmesan cheese, Caesar dressing

Cool Cobb Salad Wrap

Garden Spinach Wraps

chicken breast, tomato, blue cheese
crumbles, crisp bacon, hard boiled eggs
Avocado, lettuce, blue cheese dressing