

THE WINE LINE

888-9WINE-LINE / 805.610.8267

As you are going to be out wine tasting all day, lunch is always a concern. On our lunch menu file you'll find the choices for The Wine Line Gourmet Box Lunch, and the menus for The Crown Room at Eagle Castle and Farmstand 46. 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!

Wine Line Gourmet Box Lunch

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

- \$10.00 Salami, Cappicola, Mortadella w/Provolone on Baguette
- \$10.00 Artisan Cheeses w/Herb Pesto on Italian bread
- \$10.00 Roasted Vegetables w/Goat Cheese on Ciabatta
- \$10.00 Turkey w/D'affanoise on Baguette
- \$10.00 Ham w/Gruyere on Ciabatta
- \$10.00 Roast Beef w/Cheddar on Rye

The Crown Room at Eagle Castle Winery

Appetizers

- \$7.00 Carrot Ginger Soup
- \$8.00 Pan Seared Yellowtail Ahi
- \$8.50 Wild Mushroom Tart, Braised Leeks & Red Wine Emulsion
- \$9.50 Soy Glazed Pork Belly, Asian Slaw & Pickled Banana Peppers
- \$10.00 Artisan Cheese Plate-Three Cheeses with Slice Salami, Prosciutto

Salads

- \$8.00 Warm Spinach Salad w/ Prosciutto, Dried Figs, Candied Walnuts
- \$9.50 Roasted Beet & Endive Salad w/ Goat Cheese and Hazelnut Vinaigrette
- \$9.50 Spiced Roasted Sugar Pumpkin Salad w/ Baby Arugula, Shave Gouda Cheese and Pumpkin Seed Vinaigrette
- \$12.00 Winter Lobster Salad w/ Mixed Greens, Caramelized Fennel, Fuji Apples and Green Goddess Vinaigrette

Sandwiches

- \$12.00 Eagle Castle "Meat and Potato" Cheese Burger
- \$12.00 Roasted Turkey Panini
- \$14.00 Grilled Salmon Sandwich
- \$15.00 Braised Kurobuta Pork Sandwich

Main Entrees

- \$15.00 House Made Sausage Pizza
- \$18.00 Fettuccini and Mussels
- \$19.00 Lamb Osso Bucco

Farmstand 46 at Four Vines Winery

Gourmet, healthy food made from organic, estate-grown vegetables and herbs. Farmstand 46 promotes and supports local, organic, sustainable farming. (*Wine Line customers get an additional 10% off their orders)

Sandwiches

- \$8.00* **The Goat:** Slow Cooked Pork Shoulder with Picked Red Onions and Melted Fontina Cheese on Crusty Baguette
- \$9.00* **Il Professore:** Salami, Cappicola, Mortadella and Aged Provolone with Roasted Red Pepper and Arugula on Baguette
- \$10.00* **The Cruiser:** Tellegio, Fontina, Fresh Mozzarella & Cambazola with Fresh Tomato and Herb Pesto Pressed in a Panini Grill on Sliced Italian Bread
- \$8.00* **The Badger:** Roasted Vegetables including Squash, Zucchini, Eggplant, Peppers and Onions, Herbed Goat Cheese and Basil Pressed in a Panini Grill on Ciabatta
- \$14.00* **The Teej:** 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
- \$9.00* **Behaug:** Roast Beef, Aged Cheddar, Red Pepper, Grilled Sweet Onion and Horseradish Sauce on Rye
- \$9.00* **Pre Made Turkey:** Turkey, D'affanoise and Apple with Dijon Vinaigrette on Baguette
- \$9.00* **Pre Made Ham:** Ham and Gruyere with Course Grain Mustard on Ciabatta

Salads for Sale by the Pound

- \$9.00/lb.* Fussili Arugula, Toasted Garlic and Shaved Parmesan Pasta Salad
- \$9.00/lb.* Penne, Fresh Tomato and Basil Pasta Salad
- \$9.00/lb.* Smoked Fingerling with Celery, Chorizo, Onion and Pickle Potato Salad
- \$9.00/lb.* Traditional Potato with Mustard, Mayonnaise, Onion, Pickle and Egg Potato Salad
- \$9.00/lb.* Faro and Roasted Carrot Legume & Grains
- \$9.00/lb.* Spicy Black Bean Salad Legume & Grains



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