



**REVOLUTION**  
WINERY • KITCHEN

# MAINS

**WINE FLIGHTS** *optional wines selections to pair with each course*

**STARTER: VERMENTINO**  
**MAIN: CARIGNANE**  
**DESSERT: DESSERT WINE**

19

**CASSOULET**  
Royal Corona Rancho Gordo beans, root vegetables, vegan sausage, walnut parmesan, parsley, garlic-rosemary bread (v)(\*gf)

**TOFU STEAK & FRITES**  
Hodo tofu steak, delicata squash, green beans, crispy herbed potatoes, rosemary butter (v)(gf)

**CIOPPINO**  
cod, mussels, shrimp, garlic tomato broth, fennel, walnut pesto, grilled toast (\*gf)

**STEAK & FRITES**  
New York strip steak<sup>†</sup>, horseraddish aioli, hand-cut garlic-parmesan Chipperbec fries, parmesan, fresh herb (gf)

# STARTERS

**WINTER HARVEST SALAD**

winter greens, apples, vegan blue cheese, cranberry-pear compote, dried cranberries, pecans (v)(gf)

**TOMATO BISQUE**

san marzano tomatoes, lime crema, pepitas (v)(gf)  
add grilled cheese 8

**FRENCH ONION DIP**

cashew cream cheese, caramelized onion, chives, crostini (v)(\*gf)

**PEA-CE & LOVE HUMMUS**

two house-made falafel, pea & avocado hummus, fresh herbs, sesame seeds, chips (v)(gf)

# DESSERTS

**BUTTERSCOTCH BUDINO**

Italian butterscotch pudding, caramel, sea salt (gf)

**CHOCOLATE MOUSSE**

chocolate, coconut, raspberry coulis (v)(gf)

**BISCOTTI**

house-made chocolate-almond traditional Italian cookies