TWIN ROCKS
ESTATE WINERY

FALL MENU

DISCOVERY PAIRING BITES — $18 PER PERSON

One of each of the four tasting bites per guest. For multiple guests, portions are served together on a shared board.
Wine sold separately.

Garden Egg Rolls
Crisp egg rolls filled with taro root, carrots, cabbage, onions, glass noodles and wood ear mushrooms. Served with honey and red pepper aïoli.
Pairs with 2023 Fumé Blanc

Chorizo, Olive & Purple Moon Skewer
Chorizo, olives and Purple Moon cheese.
Pairs with 2023 Grenache Rosé

Fig, Brie & Prosciutto
Fig, Brie and prosciutto on toasted crostini.
Pairs with 2023 GSM

Prime Rib Crostini
Prime rib with caramelized onions and light horseradish cream on a toasted baguette.
Pairs with 2023 Cabernet Sauvignon

STARTERS

FIG, BRIE & PROSCIUTTO 19
Crostini with balsamic glaze.
Pairs with 2023 Primitivo

BRIE & HONEY 19
Brie and honey with fruit, Marcona almonds and crisps.
Pairs with 2024 Grenache Blanc

ARTISAN BOARD 36
Chef's selection of three cheeses and three cured meats, served with Marcona almonds, fruit, fig jam and toasted crostini.
Pairs with 2023 GSM

ESTATE OLIVE OIL SAMPLER 18
A tasting of four olive oils and balsamic vinegar, served with fresh focaccia bread.
Pairs with 2023 Syrah

GARDEN EGG ROLLS 16
Crisp egg rolls filled with taro root, carrots, cabbage, onions, glass noodles and wood ear mushrooms. Served with honey and red pepper aïoli.
Pairs with 2023 Fumé Blanc

PRIME RIB CROSTINI 22
Prime rib with caramelized onions and light horseradish cream on a toasted baguette.
Pairs with 2023 Cabernet Sauvignon

SOUP

BUTTERNUT SQUASH SOUP 16
Butternut squash, topped with toasted pumpkin seeds and crème fraîche. Served with toasted focaccia bread.
Pairs with 2023 Primitivo

SALADS / SANDWICH

HONEYCRISP APPLE & SHAVED FENNEL SALAD 19
Baby arugula and mixed greens, shaved fennel, sliced Honeycrisp apples, crumbled feta cheese and toasted almonds, tossed in an estate olive oil–balsamic vinaigrette.
Add chicken +$6
Pairs with 2024 Grenache Blanc

CLASSIC CAESAR 18
Sweet gem lettuce, Parmesan, croutons and house Caesar dressing.
Add chicken +$6
Pairs with 2024 Sauvignon Blanc

PRIME RIB MELT 26
Sliced prime rib, fontina, caramelized onions, arugula and garlic aioli on rustic bread. Served with Caesar salad or chips.
Pairs with 2023 Barbera

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DAILY BRUNCH

Served daily until 2 pm.

SMOKED SALMON BENEDICT 22
Smoked salmon, poached eggs, hollandaise, capers and crème fraîche on an English muffin. Served with country potatoes.
Pairs with 2023 Syrah

TWO FARM EGGS 20
Your way, with bacon, country potatoes and toast.
Pairs with 2024 Sauvignon Blanc

MEDLEY OMELETTE 20
Shiitake mushrooms, seasonal vegetables, melted cheese and avocado, served with country potatoes.
Pairs with 2024 Grenache Blanc

STEAK OMELETTE 26
Fluffy three-egg omelette with chef-selected steak, caramelized onions, roasted peppers and melted cheese, served with country potatoes.
Pairs with 2023 Cabernet Sauvignon

APPLE-CINNAMON FRENCH TOAST 18
Thick-cut brioche with warm apple-cinnamon compote and maple syrup.
Add bacon +$6
Pairs with NV Sparkling Rosé

FLATBREADS

HONEYCRISP, CARAMELIZED ONION & BRIE 23
Thin-sliced Honeycrisp apples, caramelized onions and melted Brie, finished with thyme and a light drizzle of honey.
Pairs with 2024 Grenache Blanc

ITALIAN SAUSAGE & ROASTED MUSHROOM 24
Italian pork sausage, roasted shiitake mushrooms, mozzarella and fontina, finished with baby arugula and estate olive oil.
Pairs with 2023 GSM

PLATED ENTRÉES

CHICKEN PICCATA 26
Pan-fried chicken with bucatini pasta, finished with white-wine lemon-butter caper sauce.
Pairs with 2024 Sauvignon Blanc

RIGATONI ALLA BOLOGNESE 28
Ridged pasta with traditional beef Bolognese, aromatic root vegetables, a velvety cream finish and aged Parmigiano-Reggiano.
Pairs with 2023 Barbera

1855 PRIME RIBEYE 59
Served with mashed potatoes and roasted carrots, finished with red-wine pepper sauce.
Pairs with 2023 Reserve Cabernet Sauvignon

SWEETS

VANILLA ICE CREAM 8
A creamy vanilla finish.
Pairs with NV Sparkling Rosé

CHOCOLATE CHIP COOKIE 10
Perfect for sharing. *Pairs with 2023 Syrah*

POACHED PEAR À LA MODE 18
Poached Bosc pear with vanilla ice cream and spiced honey syrup. *Pairs with 2023 Moscato*

UPCOMING EVENT

Join us for our

BLACK & WHITE GALA

A night of Glamour and Indulgence

New Year's Eve Party

8 PM–12 AM · Ages 21+

All-inclusive drinks and hors d'oeuvres
DJ Dance Party

Tickets available on our website.
Ask your server for details.

Our kitchen handles dairy, eggs, wheat, soy, nuts and seafood. Consuming raw or undercooked eggs may increase foodborne illness risks.
A $4 per-guest fee applies to outside desserts. A 20% service charge is added to parties of 6 or more.