



SEASONAL PAIRING MENU

SUMMER 2012

Sparkling & Light White

Baked *Laura Chenel* Goat Cheese over Roasted Piquillo Peppers

Seasoned with smoked paprika and served with a side of crostinis

118

Dungeness Crab Stuffed Piquillo Peppers

Crab salad with celery, parsley, chives and lemon, stuffed in Piquillo peppers and served atop mixed greens lightly dressed with lemon olive oil and Maldon sea salt

98

Gilroy Garlic Fries

Served with house-made ketchup and truffle aioli

68

California Tacos with Baja Fish

Firm white fish batter-fried and served on soft corn tortillas, topped with shredded cabbage, pico de gallo and cumin-enriched sour cream (2 per order)

98

Medium-Bodied White

Grilled Pacific Halibut with Avocado-Corn Salsa

Fresh halibut filet, seasoned with lime, grilled and served with a flavorful house-made salsa with chunky avocado, grilled corn off the cob, minced jalapeño and roasted pumpkin seeds

118

Rotisserie Chicken with Bread Salad

Marinated and roasted half chicken atop a salad of arugula, fresh grapes and cherry tomatoes tossed with house-made croutons and Napa Valley verjus dressing

118

Rotisserie Chicken Tostada with Salsa Verde

Corn tortilla topped with shredded roasted chicken, authentic California shelling beans, green salsa, shredded cabbage and yogurt dressing

98

Full-Bodied White

California Sliders with Fried Soft Shell Crab

Batter-fried fresh soft shell crab topped with creamy cole slaw and house-made chipotle aioli, served on fresh soft slider buns (2 per order)

88

Dungeness Crab and Artichoke Dip

Chunks of fresh crab, marinated artichoke and spinach mixed with parmesan, mozzarella, and cheddar cheese baked and served with a side of tortilla chips

118

Grilled Cheese with Sliced Green Apple

Prepared with *Cowgirl Creamery's* signature *Marin Camembert* cheese on sourdough bread, served with a side of soup du jour

92

ALL PRICES SUBJECT TO 10% SERVICE CHARGE

CALIFORNIA VINTAGE 77 WYNDHAM STREET CENTRAL, HONG KONG 2525 9808 INFO@CVWINEBAR.COM WWW.CVWINEBAR.COM



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Off-Dry & Sweet White

California Tacos with Carnitas and Salsa Roja

Braised and seasoned pork shoulder shredded, crisped and served on soft corn tortillas, topped with house-made salsa with Guajillo chilies (*2 per order*)

88

Rosé & Light Red

California Sliders with BBQ Salmon

Fresh salmon filets grilled and coated with Napa Valley Chef Richard Haake's signature Cherry Cola BBQ Sauce; topped with creamy cole slaw and served on fresh soft slider buns (*2 per order*)

88

California Flatbread with Salmon Salad

Fresh grilled salmon filet over mixed greens with cherry tomatoes and avocado, tossed with Cherry Cola vinaigrette, and served atop CV's signature house-made flatbread

148

California Flatbread with Cobb Salad

A 1935 Hollywood original, romaine and arugula tossed in dressing and topped with chicken breast, bacon, avocado, hardboiled egg, blue cheese and tomatoes, served atop CV's signature house-made flatbread

138

Medium-Bodied Red

B.L.T. Bruschetta

Grilled sourdough crostini topped with house-made avocado puree, crispy bacon, organic heirloom tomatoes and micro-greens (*3 per order*)

88

Pork Quesadilla with Watermelon and Cucumber Soup

Grilled flour tortillas filled with shredded pork combined with charred green chilies and grated jack cheese and served with house-made guacamole and sour cream; perfectly complemented with a side of chilled fresh watermelon soup

98

Full-Bodied Red

California Tacos with Grilled Flank Steak and Chimichurri Sauce

Soft corn tortillas topped with sliced marinated and grilled *Harris Ranch* flank steak served with a house-made sauce of parsley, cilantro and lime juice (*2 per order*)

88

Santa Maria BBQ Beef Tri-Tip with Baked Piquito Beans

A classic preparation from California's Central Coast wine country, served over grilled sourdough and topped with a fresh house-made salsa and drizzled smoked olive oil

108

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Bold Red

California Sliders with Angus Beef Burger and *Bravo Farms* Cheddar Cheese

Made with genuine Black Angus beef and served with caramelized onion topping (2 per order)

98

California Sliders with Beef Tri-Tip and Chipotle Aioli

Seasoned and grilled tri-tip beef topped with house-made chipotle aioli and served on fresh soft slider buns (2 per order)

98

California Vintage Signature Trio Plates

Taco Trio (1 each)

Baja Fish, Pico De Gallo and Cumin Crema
Carnitas and Salsa Roja

Grilled Flank Steak and Chimichurri Sauce

150

Slider Trio (1 each)

Fried Soft Shell Crab with Chipotle Aioli
BBQ Salmon with Creamy Cole Slaw

Angus Beef and *Bravo Farms* Cheddar Cheese

150

With Wine Pairings

Add 70

Dessert

Chocolate Pot de Crème

Silky chocolate pudding topped with house-made whipped cream topping

48

Cheese

California Cheese Selection Served with Fruit and Sourdough Toast

* *Laura Chenel* Goat

* *Bravo Farms* Cheddar

* *Marin* Camembert

* *Pt. Reyes* Blue

150

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