



**SET LUNCH MENU**  
(Includes 3 courses)  
*Have lunch in California!*

**STARTER**

**Organic Garden Salad**

*Mixed greens with chopped egg, cherry tomatoes and avocado;  
tossed with Cherry Cola vinaigrette*

*OR*

**Cream of Tomato Soup**

*House-made organic tomato soup*

**MAIN COURSE OPTIONS**

**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)  
served with a side of Gilroy Garlic Fries*

**88**

**SUGGESTED WINE PAIRING - 2007 R&B CELLARS SAUVIGNON BLANC**

**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**

**SUGGESTED WINE PAIRING - 2010 CASS "FLYING NYMPH" WHITE**

**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*

**128**

**SUGGESTED WINE PAIRING - 2009 SILVER MOUNTAIN ROSE OF PINOT NOIR**

**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*

**98**

**SUGGESTED WINE PAIRING - 2007 THOMAS FOGARTY "SKYLINE RED"**

**DESSERT**

**Chocolate Pot de Crème**

*Silky chocolate pudding topped with house-made whipped cream topping*

*Served with Coffee, Tea or Soft Drink*

\* \* \* \* \*

**ALL PRICES SUBJECT TO 10% SERVICE CHARGE**