

**Roblar Winery**  
**Restaurant Week Dinner Menu (Thursday – Friday)**  
**3 courses | \$50**  
**Wine Pairing Add On | \$20**

**1<sup>st</sup> Course**

**Caesar Salad**

Local Romaine, Grana Padano, Sourdough Crumbles

Or

**Tuna Tataki**

Lime Chili Sauce, Scallions, Sesame

**Entrée**

**Crispy Pork Schnitzel**

Brussels Sprouts Slaw, Spicy Buttermilk Dressing

Or

**Horseradish Crusted Salmon**

Farm Stand Vegetables, Cucumber Beurre Blanc

**Dessert**

Roblar Dark Chocolate - Walnut Cookies

Or

Meyer Lemon Cheesecake

Cardamom Crumble, Crème Fraiche

Also available during the month of January: [Farm to Fork Experience](#)