

Roblar Winery
Restaurant Week Dinner Menu (Thursday – Friday)

3 courses | \$50

Wine Pairing Add On | \$20

1st 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](#)