



## **GOURMET EXPRESS LUNCH**

### **First Course**

#### **Baby Lettuce Salad**

With Candied Walnuts and Smoked Goat Cheese  
In a Honey Cider Vinaigrette

Suggested Wine: Miner Viognier 2007 \$8 Glass

~or~

#### **Soup du Jour**

Please ask your server for  
today's freshly prepared soup and wine pairing

### **Entrée Choices**

#### **Roasted Beef Tenderloin**

with

Rosemary Potatoes and Grilled Squash in a Syrah Sauce  
Suggested Wine: Long Meadow Ranch Cabernet 2004 \$13 Glass

~or~

#### **Grilled Pork Chop**

with Pan Seared Kale in Truffle Jus

Suggested Wine: Madrigal Zinfandel 2005 \$9 Glass

~or~

#### **Roasted Coriander Breast of Chicken**

on Sundried Tomato Polenta and Mozzarella Cheese  
Suggested Wine: Robert Mondavi Pinot Noir \$12 Glass

~or~

#### **Seared Local Petrale Sole**

with Herb Smashed Potatoes , Tangerine Vinaigrette  
on Baby Carrots and Beets

Suggested Wine: ZD Chardonnay 2007 \$13

~or~

#### **Roasted Polenta and Eggplant Wellington**

with Grilled Zucchini and Peppered Goat Cheese

Suggested Wine: Paul Mathew Gamay Noir 2007 \$8.50 Glass

### **Freshly Created Wine Train Desserts**

All Luncheon Entrees served with Chef's accompaniments.

Coffee and Tea are included with your meal.

Espresso \$3 ~ Cappuccino \$4 ~ Soft Drinks \$2

Assorted Juices \$2.50 ~ Calistoga Water \$2

Food and beverages are subject to

12% service charge and sales tax.

Gratuities are optional.

Thank you.

**Kelly Macdonald**

Executive Chef