



VINOTECCA

WINE BAR AND RESTAURANT

Dinner



STARTERS

inspired by wine regions around the world, these dishes come out as they are ready.

Truffle Frites

cotija cheese, black truffle zest, white truffle powder, roasted garlic-rosemary aioli 9

Curry Roasted Cauliflower

caramelized onion hummus, pickled peppers, cilantro raita 8

Peking Duck Dumplings

thai chili, ponzu sauce 10

Chicken Satay

tahini maple, cashews 9

Beef Chimichurri

tenderloin, chimichurri, bravas aioli, jicama and apple slaw 14

Ahi Tuna

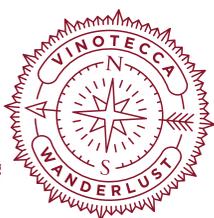
yuzu vinaigrette, avocado, carrot, daikon, wasabi greens, wakame salad, wonton crisps 14

Octopus & Calamari

braised, green tomato jam, parsley puree, arugula, lemon 15

Shrimp Diablo

spicy tomato sauce, tostones, lime wedge, cilantro 14



ENTREES

Lemon Ricotta Cannelloni

roasted cauliflower, butter poached pearl onions, fennel conserva, carrot soubise 17 half 28 full

Chile Rellenos

poblano pepper stuffed with black bean, quinoa, hominy corn, trinity mirepoix, parsnip, polenta, mole coloradito, cotija (v) 18 half 30 full

Grilled Quail

za'atar spice, summer crunch salad, hummus, israeli couscous, pomegranate molasses 18 half 32 full

Loch Duarte Salmon

ravioli, goat cheese, rainbow chard, baby beets, parsnip coulis 21 half 36 full

Bouillabaisse

red snapper, tiger shrimp, mussels, baby octopus, saffron broth, soffritto, new potatoes, fennel, baguette 25 half 44 full

Braised Short Rib

yukon potato puree, brussels sprouts, demi glace, horseradish creme fraiche 24 half 38 full

Kona Coffee Rubbed Filet

30 day aged angus reserve, butter poached leeks, potato gratin, rapini, sauce bordelaise 28 petite 48 center cut

Vino Burger

30 day aged prime beef, drunken goat cheese, red wine onion jam, dijonnaise, brioche bun, frites 20

SHAREABLES

Charcuterie & Cheese Board

served with house-made accompaniments of something tangy, pickled, and sweet

*ask your server for today's selections

pick three 16, pick six 28

add house olive blend 6

Michigan Baked Brie

marcona almond butter, fig jam, warm baguette 16

Hand Tossed Pizza

personal cheese pizza 12
add toppings \$2 each; arugula, basil, mushrooms, onions, kalamata olives, tomato, pepperoni, italian sausage, fresh mozzarella

SALADS

Spicy Green Salad

goat cheese, marcona almonds, roasted grapes, parsnip chips, white balsamic vinaigrette 9

Greek

kalamata olives, pepperoncini, beets, cherry tomato, oregano red wine vinaigrette, fresh cut french feta slice 11

West Coast Kale & Quinoa

dried fruit, pickled squash, pepitas, candied pecan & walnut, honey-apricot vinaigrette 10

Beets & Housemade Ricotta

arugula, hazelnuts, sherry marinade, citrus gemolata 10

The Classic Caesar

baby romaine, house croutons, fresh shaved parmesan, creamy caesar dressing, frico 10



VINO WINE CLUB

each month we explore the wine, food, and culture of a region through our vino wine club! join us for a wine tasting social and wine gift pack every month.