

Appetizers...

Ahi Tuna Sashimi

Sea Weed Salad, Pickled Ginger & Wasabi

Gulf Prawn Cocktail

Cocktail Sauce, Lemon Wedge

House Cured Salmon on Crisp Flat Bread

Napa Made Crescenza Cheese & Apple Slaw

Fritto Misto

Calamari & Shrimp, Marinara Lemon Emulsion

Sausage Stuffed Tempura Mushrooms

Garlic Aioli, House Made Sausage, Fresh Mozzarella

Grilled Petit Lamb Chops

New Zealand Lamb Chops, Black Olive Tapenade Sauce

Dungeness Crab Dip

Grilled Baguette, Apple & Bacon

CordeValle Antipasto

Salami, Cheese, Roasted Garlic & Duck Rillettes, Grilled Focaccia

Totopo's

Guacamole & Roasted Salsa Roja

The Lighter Side...

Mixed Baby Greens with Maple Vinaigrette
Pomegranates, Pt. Reyes Blue Cheese, Caramelized Pecans

Hearts of Romaine & Fiscalini Cheese
Caesar Dressing, Rosemary Croutons

Classic Iceberg Wedge Salad
Pt. Reyes Blue Cheese Crumbles, Nuts, Ranch Dressing

CordeValle Seafood Salad & House Dressing
Maine Lobster, Ahi Tuna, Shrimp, Dungeness Crab

Classic Selections ...

Butternut Squash Soup
Spiced Maple Cream & Crispy Prosciutto

Mac & Cheese
Truffles, Prosciutto, Sage & Butternut Squash

House Made Fettuccine Bolognese
Braised Beef, Tomato Sauce & Parmigiano Reggiano

BBQ Chicken Pizza
House Made BBQ Sauce, Grilled Chicken & Cilantro

Entrées...

Curry Dusted King Salmon

Warm Quinoa Salad, Grilled Fall Vegetables, Fruit Chutney

9oz Daily Made Japanese Wagyu Kobe Burger

Korean Char Sui Honey Glaze

Asiago Crusted Chicken

House Made Gnocchi, Pesto & Tomato Sauce

À la Carte Entrées ...

Colorado Rack of Lamb

Grilled 14 oz Dry Aged NY Steak

10oz Grilled Filet Mignon

Rocky Mountain Bison Strip Loin

Braised Short Ribs

Garden Fresh Vegetables ...

Chive Mashed Potatoes

Baby Spinach

Truffle & Garlic Fries

Rainbow of Baby Carrots, Ginger, Brown Butter

**All Beef is naturally raised in Painted Hills, Oregon*