

# cultivar

We are dedicated to cultivating a community of wine lovers who value farm to table cuisine and terroir-driven wines from California. Our chef curates what we grow in our culinary garden in the Napa Valley, enabling chef to create seasonal dishes complimenting our wines from Cultivar & Caspar Estate.

## SAN FRANCISCO

### SEASONAL DISHES

#### 🍴 Burrata Caprese

blistered baby tomatoes, basil pistou, saba & Caspar Estate extra virgin olive oil, gremolata

20

🍷 *Cultivar Sauvignon Blanc, Napa Valley*

#### 🍴 Pork Chop & Chips

frenched & herb marinated smokey sweet potato gaufrettes, smoked dijon gravy, blushed greens & pepita

aioli

35

🍷 *Cultivar Syrah, Santa Lucia Highlands*

#### 🍴 “Pasta” Verdura

grilled organic chicken breast, roast mushroom, garlic blistered tomato, zucchini sauce pistou, toasted hemp seed parmesan, spaghetti squash noodles

32

🍷 *Caspar Estate Sauvignon Blanc, Napa Valley*

### TO SHARE

#### Ahi Tuna Tartare

layered raw tuna, avocado, fresh mango salsa, won-ton crisp, tobiko & togarashi furikake garnish

29

#### Artisanal Charcuterie

select cheeses & crafted meats, procured accourterments, house honey mustard, bread crisps

36

#### Hummus

whipped & seasoned, Caspar Estate extra virgin olive oil, crudite & bread crisps

14

#### Urge Sliders (2)

melted white cheddar, lettuce, caramelized onion, pickle, IOOO sauce

18

three sliders for 24

#### Grilled Cheese

sonoma white cheddar, acme sour-dough, house-made giardiniera

16

+ add tomato or avocado or prosciutto 5

#### Warm Greek Olives

rosemary & lavender blossoms

8

### SOUP & SALADS

#### 🍴 Bacon & Blue

organic lettuce, field heirloom tomato, hobbs bacon, blue cheese, buttermilk dressing, saba drizzle

18

#### 🍴 Cultivar Classic Tomato Soup

Cultivar Cabernet Sauvignon, cream, Caspar Estate extra virgin olive oil

10

#### 🍴 White Truffle Caesar

crisp romaine, parmesan, homemade croutons, signature truffle dressing

15

+ add steak, chicken or salmon 10

### SIDES

#### Bread Service

6

#### Golden Gate French Fries

house aioli, zested lemons & a touch of garlic, fresh herbs

8

#### 🍴 Sweet Potato Gaufrettes

pepita aioli

11

#### 🍴 Asparagus

zest of lemon, sumac

11

#### 🍴 Tender Roasted Beets

hemp seed crunch

11

#### Sea Salted Yukon Golds

cracked pepper

11

#### Blushed Organic Super Greens

toasted sesame seeds

11

#### 🍴 Simple Salad

greens, tomato, cucumber, dressing

11

### MAINS

#### Grilled NY Steak Bistecca

sea salt, red peppercorn, gremolata & balsamic reduction

44

🍷 *Cultivar Cabernet Sauvignon, Leaky Lake*

#### Brick Oven Chicken

Mary's organic roasted chicken breast, spanish lentils, toasted native rice pilaf, rosemary pan jus

32

🍷 *Cultivar Pinot Noir, Sonoma Coast*

#### Ora King Wild Seared Salmon

Caspar Estate meyer lemon honey glaze, grilled asparagus, sea salted yukon golds

39

🍷 *Cultivar Rose, California*

#### Mushroom Brie Tart

farm fresh harvest encased in puff pastry topped with melted brie, nestled among dressed greens

30

🍷 *Cultivar Brut Rose, Santa Lucia Highlands*

### LIMITED HARVEST

#### 🍴 Bee Spoke Salad

24

seared ora king wild caught salmon, leaf lettuces, roast beet gems, carrot, sprouts, orange jewels, cucumber toasted sunflower seeds, sparkling honey vinaigrette

🍷 *Suggested wine pairing*

🍴 *Organically grown at our Caspar Estate culinary garden*