

ALL SEASONS CAFE & WINE SHOP LUNCHEON MENU FOR HIGH SUMMER 1997

TO START

CREAMY CORN AND CLAM CHOWDER WITH ASSORTMENT OF FRESH SEAFOOD 5.95

CHILLED SPICY GAZPACHO WITH RIPE AVOCADO, TOASTED ALMONDS & CUMIN CRACKER 5.25

WARM SPINACH SALAD WITH CAFE SMOKED CHICKEN, BACON AND FETA CHEESE TOSSED IN A WHOLEGRAIN MUSTARD VINAIGRETTE 4.95/7.50

FORNI BROWN WELSH GARDENS' ASSORTMENT OF ORGANIC GREENS WITH BALSAMIC VINAIGRETTE 4.95/6.50 ADD \$1.00 FOR GOAT'S LEAP GOAT CHEESE

HOUSE SMOKED TROUT SALAD WITH BABY GREENS, MANGO AND A FRESH PLUM-BALSAMIC VINAIGRETTE 7.50

APPETIZER PLATE WITH MARINATED GOAT CHEESE, SERVED WITH WHOLE ROASTED GARLIC, SOPRESSATA SALAMI, EGGPLANT CAPONATA AND ROSEMARY FLATBREAD 8.95

OUR SUSHI ROLL WITH HOUSE SMOKED SALMON, AVOCADO AND PICKLED CUCUMBER WITH TRADITIONAL SOY DIPPING SAUCE AND PUNGENT WASABI 7.75

HEIRLOOM TOMATOES FROM THE FORNI-BROWN GARDENS
WITH BELLWETHER FARMS CRESCENZA, A BALSAMIC SYRUP AND FRESH BASIL 7.95

MAIN COURSES

MEDITERRANEAN SANDWICH ON TOASTED SEEDED WHOLE WHEAT BREAD WITH HERBED GOAT CHEESE, HUMMUS, GRILLED EGGPLANT, PICKLED ONIONS, ROASTED RED PEPPERS AND BABY GREENS 7.50

GRILLED MARINATED CHICKEN BREAST TOPPED WITH GRUYERE, ROASTED RED PEPPER AND A BLACK OLIVE TAPENADE ON LEMON PEPPER FOCACCIA 8.50

SPICE-ENCRUSTED MARKET FISH SERVED "OPEN FACED"ON GRIDDLED FOCCACIA BREAD TOPPED WITH WARM BLACK BEANS AND A CHILLED MANGO SALSA A.Q.

GRILLED LEG OF LAMB SANDWICH SERVED "OPEN FACED" ON ROSEMARY TOAST WITH GRILLED ONIONS, PORTOBELLO MUSHROOMS, RED PEPPERS, LAMB JUS AND FETA CHEESE 8.50

OUR GRILLED TASTY BURGER ON A SEEDED WHOLE WHEAT BUN (WITH GRUYERE OR CHEDDAR CHEESE ON REQUEST) SERVED WITH GRILLED ONIONS, FRIED YUKON GOLD POTATOES AND ALL THE CLASSIC TRIMMINGS 7.95

PENNE PASTA WITH OUR SMOKED CHICKEN, OVEN DRIED TOMATOES, GARLIC, MUSHROOMS, KALAMATA OLIVES, CHICKEN BROTH, TARRAGON AND ROMANO CHEESE 9.95

LINGUINE "PUTTANESCA" WITH ROCK SHRIMP, CAPERS AND PICHOLINE OLIVES IN A SPICY FRESH TOMATO SAUCE WITH BASIL LEAVES 10.95

PIZZA WITH JULIENNED SALAMI, TOMATO, BASIL AND ROASTED GARLIC PUREE WITH BELLWETHER FARMS CRESCENZA CHEESE 9.50

PESTO RISOTTO WITH RIPE TOMATOES, ROASTED EGGPLANT, SWEET CORN, CARAMELIZED GARLIC AND TOPPED WITH DRY AGED JACK CHEESE 9.50

MUSSELS STEAMED WITH DRY VERMOUTH, FENNEL, TOMATO, SAFFRON AND BASIL 8.95

EXECUTIVE CHEF JOHN COSS

ALL SEASONS CAFE, 1400 LINCOLN AVENUE, CALISTOGA, NAPA VALLEY, CA 707-942-9111

ARTWORK AVAILABLE THROUGH I. WOLK GALLERY, ST. HELENA

ASK ABOUT OUR CUSTOM GIFT CERTIFICATES - WE ARE A FULL SERVICE CATERING COMPANY

All Seasons' Fabulous Wine List

N.V. TAITTINGER Champagne Brut "La Francaise" N.V. AYALA Champagne Brut 1991 ROEDERER ESTATE Sparkling Wine "L'Ermitage" N.V. BILLECART-SALMON Champagne Brut Rose 1988 MOET ET CHANDON Champagne "Cuvee Dom Perignon"	21.50 39.00 43.00 60.00 130.00	Sparkling Wine Brut, Non Vintage Napa Valley 6.25/Glass; 22.50/Btl.
1996 VILLA ILE Moscato d'Asti 1995 HIEDLER Gruner Veltliner Austria 1996 LA JOTA Viognier Howell Mountain "Cold Fermented" 1996 ARAUJO Viognier Napa Valley 1995 CHAPOUTIER Hermitage Blanc "Chante-Aloutte"	20.00 22.50 34.00 35.00 55.00	MARTINELLI Sauvignon Blanc Martinelli Vineyard 1996
1996 VILLA MARIA Sauvignon Blanc Hawkes Bay New Zealand 1996 CAIN Sauvignon Blanc "Musque" Monterey 1996 ARAUJO Sauvignon Blanc "Eisele Vineyard" 1995 DIDIER DAGUENEAU Pouilly-Fume "En Chailloux"	20.00 27.00 32.50 37.50	5.00/Glass, 17.50/Btl. MURPHY-GOODE Chardonnay
1995 GREEN & RED Chardonnay "Catacula Vineyard" Napa Valley 1995 CRONIN Chardonnay Santa Cruz Mountains ' 1995 ARROWOOD Chardonnay Sonoma County 1995 CHALONE Chardonnay "Estate" 1995 PATZ & HALL Chardonnay Napa Valley	25.50 30.00 31.00 35.00 39.00	"Barrel Fermented" 6.25/Glass, 22.50/Btl.
1996 JAYSON Chardonnay Napa Valley 1995 LAVANTUREUX Chablis 1995 SAUMAIZE-MICHELIN Pouilly-Fuisse "Vigne Blanche" 1995 SAUZET Bourgogne Blanc	45.00 23.50 32.50 41.00	MONTELENA Riesling Potter Valley 1996 5.50/Glass, 20.00/Btl.
1995 VINCENT GIRARDIN Santenay "Le Beaurepaire" 1995 DRUID WINES Puligny Montrachet 1995 BALLOT-MILLOT Meursault "Charmes" 1994 LOUIS LATOUR Corton-Charlemagne	38.00 53.00 57.50 70.00	DARTING Pinot Blanc 1996 Pfalz, Germany 4.50/Glass, 21.50/Btl. (1 Litre)

MORE WINES AVAILABLE FOR DINING FROM OUR WINE SHOP FOR \$7.50 ABOVE THE RETAIL PRICE!! HALF-BOTTLES AND MAGNUMS AVAILABLE.

1995 SEBASTOPOL VINEYARDS Pinot Noir "Dutton Ranch" 3. 1995 DOMAINE CARNEROS Pinot Noir Carneros 3.	5.50 2.50 4.50 8.00	RAMSAY Pinot Noir California 1995
1995 DOMAINE CARNEROS Pinot Noir Carneros 34	4.50 8.00	Pinot Noir
	8.00	
1995 SCOTLAND CRAIG Pinot Noir Russian River Valley 38		Continuo in a participation of the participation of
		5.75/Glass, 21.00/Btl.
	5.00	3.73/ Gill33, 21.00/ Det.
	0.00	
		SEGHESIO
1995 DOMAINE DIOCHON Moulin-a-Vent 2:	2.50	
	7.50	Zinfandel
	4.00	Sonoma County 1995
		5.00/Glass, 18.00/Btl.
	8.00	
1994 DUJAC Bonnes Mares 8	5.00	
TOO A DUDGEGG 71 G T T T T T T T T T T T T T T T T T T	0.50	JOSEPH PHELPS
	0.50	Rhone-Style Red
	3.50	"Pastiche"
1995 HENDRY Zinfandel "Hendry Vineyard-Block 7" Napa Valley 2	8.00	California 1995
1995 BIALE Zinfandel "Two Vineyards" Napa Valley 3	4.00	5.00/Glass, 17.50/Bti.
1995 IL PODERE DELL' OLIVOS Nebbiolo Central Coast 2	2.50	
1994 AMBRA Carmignano (Sangiovese/Cabernet) 2	4.50	MEADOW GLEN
	4.00	Merlot
		California 1995
1994 BERNARD CHAVE Crozes-Hermitage 2	4.50	
	4.50	5.00/Glass, 17.50/Btl.
	0.00	
	2.00	
		DE LOACH
1992 JAMET Cote-Rotie 5	1.00	Cabernet Sauvignon
TOOK CANOR BUDGE MA-J-E C-L	E E0	"Sonoma Cuvee" 1995
	5.50	6.00/Glass, 21.50/Btl.
	4.00	
	8.00	
	6.50	
1994 DAYDREAM Cabernet Sauvignon Napa Valley 3	4.00	
	0.00	
	2.50	9/13/97