

WOOD & VINE

May 11, 2012

CHARCUTERIE & CHEESE SELECTION

(3 for \$12, 5 for \$16, 7 for \$21)

SNACKS & SIDES

Country Pate	St. Angel, France Cow	Potato Chips	3
Hungarian Salami	Fourme D'Ambert, France, Cow	Hushpuppies / Honey Butter	6
Chimichurri Pate	Bûche de Chèvre, France, Goat	Creamy Grits	5
Sweet Potato & Ginger Terrine	Point Reyes, CA, Sheep	Hand-Cut Fries	4
Smoked Guanciale	Cabrales, Spain, Cow, Sheep, Goat		
Carrot Pate	Manchego, Spain, Sheep		
Haricot Vert & Potato Terrine	Idiazabal, Spain, Sheep		

SHARED PLATES

BEET SALAD	market greens, candied pistachios, goats cheese, sherry vinaigrette	10
MARKET SALAD	local greens, shallot vinaigrette, roasted almonds, pink lady apples, burrata	9
SALMON GRAVLAX	shaved fennel salad, pickled onions, mustard vinaigrette	14
FISH & CHIPS	black cod, sauce gribiche	17
HAND-ROLLED POTATO GNOCCHI	brown butter, ramps, fava beans	15
HAND-TORN PASTA	gruyère cheese sauce, squash, bacon, red-wine gastrique	16
HAND-ROLLED PAPPARDELLE	pig head ragu, dandelion greens	16
PAN-SEARED SCALLOPS	two diver scallops, creamy grits, romesco sauce, market greens	18
STEAMED MUSSELS	roasted garlic, white wine, parsley broth	16
PAN-SEARED LOCAL HALIBUT	bacon-braised lentils, sauteed spinach, chimichurri	24
CHICKEN & WAFFLES	house-made waffle, maple glaze, sage butter	16
GRASS-FED FLAT IRON	blue cheese & bacon bread pudding, carrot puree, mustard cream sauce	22
RED WINE RISOTTO	crispy pork belly, parmesan	14
GRILLED PORK CHOP	caramelized onion jus, couscous, glazed carrots	24

Sourcing Practices & Purveyors

At Wood & Vine, we use local, sustainable & organic sources to the greatest extent possible. Our chef sources fresh produce directly from local farms & farmers' markets. Our cattle are grass-fed & hail from the central coast, where they graze with a maximum of two head per acre, & our seafood is sourced from local fisherman whenever available. All charcuterie is cured & smoked in house.

Executive Chef – Gavin Mills

Sous Chef – Eric Buss

DESSERTS

BUTTERSCOTCH POT DE CREME salty caramel ice cream	6
Suggested pairing: Bedrock Sémillon - \$12 with pairing	
CITRUS CURD granola, vanilla whipped cream	7
Suggested pairing: Bedrock Sémillon - \$13 with pairing	
PROFITEROLES bailey's whipped cream, hot chocolate sauce	6
Suggested pairing: Roxo Ruby Tradicional - \$11 with pairing	

DESSERT WINE

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Cordon, Tempranillo, 2005, Paso Robles (375ml)	8	35
Roxo Metodo Portugues, Ruby Tradicional, 2007, Paso Robles (375ml)	13	44
Roxo Metodo Portugues, Paso Melange, 2007, Paso Robles (375ml)	12	42
Bedrock, Sémillon, 2009, Sonoma Valley (375ml)	15	55

Proudly serving Blue Bottle Coffee

Single cup French press – Three Africans 5

Single cup French press – Decaf Noir 5

Tea by LaMill – Japanese Green, Earl Grey, Chamomile, Decaf English Breakfast 4

***Los Angeles Youth Network**

Wood & Vine has an ongoing partnership with the Los Angeles Youth Network, a local nonprofit establishment that provides outreach, shelter, and educational support for abused and homeless adolescents. We participate in the LAYN internship program whereby we sponsor interns to join our staff. Some of them have continued on as full-time members of our team! We also play a role in various fund-raising efforts, including the direct donation of all sales proceeds from our 'Profiteroles' dessert to the organization.