



SAPPHIRE SCREEK

Winery & Gardens

RESTAURANT WEEK
\$33 PER PERSON

FIRST COURSE

(choice of one)

House Salad

mixed greens, cucumber, tomato,
balsamic vinaigrette

Kale Caesar Salad

grilled kale, croutons, parmesan, Caesar
dressing, shaved radish

Mussels

herbed beer broth

Chorizo Roulade

potato latke, egg yolk, harissa, scallion

SECOND COURSE

(choice of one)

Seared Zucchini Steak

fried sweet potato, Brussel sprout salad,
goat cheese, citrus

Petit Filet

onion rings, roast carrot, demi glace

Scallops

toasted orzo pilaf, asparagus puree,
grilled asparagus

Chicken Breast

sweet potato gratin, roast eggplant puree

THIRD COURSE

(choice of one)

Cookies & Hot Chocolate

SCW Cabernet Cake

soaked in Cabernet chocolate syrup,
vanilla bean icecream



Executive Chef, Richard Bennett IV