

turbine**wine**bar

cheeses & charcuterie

baked brie -- shaved almonds, brown sugar and a touch of frangelico
9.5

cured meats -- selection of cured meats with bread sticks and melon salsa
9

cheese plate -- selection of cheeses, seasonal fruits and house crackers
12

soups & salads

simple salad -- peppery greens with herb oil and brioche croutons
7

turbine salad -- baby spinach, mandarin oranges, candied pecans and raspberry vinaigrette
8

caprese skewers -- house mozzarella, basil, cherry tomatoes with a balsamic glaze
8

seasonal soup
7

small plates

hummus -- house hummus with olives and flat bread
7.5

gnocchi -- in a white wine pesto cream sauce
11

panini -- pressed and served with dressed field greens
10.5

veggie wrap -- flour tortilla wrap with boursin cheese, baby spinach, tomatoes and cucumbers
7.5

black and blue filet -- seared and sliced filet mignon served with herb oil salsa
12

chicken tostada -- slow cooked chicken with fresh salsa, jack cheese
8.5

pork roulade -- spirals of braised pork filled with focaccia bread crumbs and fresh herbs
11

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desserts

warm pressed banana cake -- topped with caramel sauce and vanilla ice cream
6

flourless chocolate cake -- with chocolate sauce and house whipped cream
6

cheesecake -- graham cracker crust and house whipped cream with seasonal berries
6

homemade sundae -- hot fudge or caramel with house whipped cream
6

gelato -- pistachio, coconut or mango
6