



BISTRO

107

at TESTAROSSA



This is the official bonded winery number given to our winery in 1888.

107

WINE BAR 107

Starters

- Sesame & Nigella Seed Focaccia** *choice of oil & vinegar or cultured butter* \$12
- Cheese & Charcuterie** *cured meats & cheeses with accompaniments* \$32
- Warm Marinated Olives** *or House Pickles* **or Mixed Nuts** \$10
- Hummus** *sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita* \$22
- Add| duck confit \$18, mushroom shawarma \$14, cauliflower frito \$12*
- Charred Stone Fruit & Tomato Salad** *Belfiore burrata, date-sumac dressing* \$22
- Caesar107** *white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons* \$20
- Add| pasture raised chicken \$16, king salmon \$20*
- Fern Ridge Farm Potatoes** *caramelized onion aioli* \$16
- Roasted Summer Squash** *lemon-ricotta, marcona almonds* \$16
- Beef Tartare** *preserved lemon dijonaise, crispy capers, za'atar chips* \$24

Mains

- Sicilian Pizza** *seasonal toppings* \$26
- Burger107** *2 smashed patties, cheddar, grilled onion, special sauce,* \$26
- served with fries and sauce au poivre*
- Add \$3 for each| Hobb's bacon, mushrooms, avocado, Holey Cow, Pt. Reyes Blue.*
- Substitute: Impossible Burger, gluten-free bun, sourdough bun*
- Eggplant Panisse** *chickpea panisse, baba ganoush, arugula, lemon oil* \$28
- Market Fish** *end of summer vegetables, charred tomato sauce vierge* \$42
- Koji Aged Flannery Prime Steak** *potatoes, bone marrow chimi* \$54

Desserts

- Strawberry-Rhubarb Verrine** *rice pudding, sumac crumbles* \$16
- Chocolate Mousse Cake** *white chocolate whip, caramel feuilletine* \$16

Please limit your dining experience to two hours to ensure timely seating for other guests. Thank you!

There is a 20% gratuity added for parties of 6 or more.

Our menu changes often to highlight the best that is in season and locally available.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary requirements you may have.

BISTRO 107

WINE by the glass

CHARDONNAY

2022 Santa Lucia Highlands	\$19
2022 Fogstone	\$22
2021 La Rinconada	\$22

PINOT NOIR

2022 Santa Lucia Highlands	\$22
2022 Fogstone	\$28
2021 La Rinconada	\$28

BLEND

2018 Mountain Select	\$22
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ZERO Proof Beverages

Coke, Diet Coke, Sprite	\$2
San Pellegrino <i>assorted flavors available</i>	\$3
Tahoe Artesian Water, 750ml	\$8
Tahoe Sparkling Water, 750ml	\$8

Winery Happenings

Tondré Grapefield Vineyard Release Luncheon

Sunday, Oct 6 - 12pm

Join us in celebrating our latest releases from Tondre Grapefield with a 3-course luncheon featuring new releases and aged Chardonnay & Pinot Noir from this beloved vineyard.



Wine Club discounts do not apply to food purchases.

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Additions or substitutions will incur additional charges.

*

20% gratuity added to groups of 6 or more.

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Maximum 2 guest checks/credit cards per table.

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No outside food or beverages allowed. Please inform your server of any allergies.

WINE by the bottle

CHARDONNAY

Chalone

2021 Brosseau	\$75	\$55
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Santa Lucia Highlands

2021 Fogstone	\$75	\$55
2021 Lone Oak	\$75	\$55
2022 Santa Lucia AVA	\$66	\$46
2022 Sierra Mar	\$77	\$57

Santa Rita Hills

2021 La Rinconada	\$75	\$55
2022 Sanford & Benedict**	\$77	\$57

Arroyo Grande Valley

2022 Rincon Vineyard	\$77	\$57
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Monterey

2021 Cuvée Los Gatos	\$48	\$28
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PINOT NOIR

Santa Lucia Highlands

2021 Doctor's**	\$98	\$78
2022 Garys'**	\$100	\$80
2021 Rosella's**	\$96	\$76
2022 Sierra Mar	\$99	\$79
2022 Santa Lucia AVA	\$77	\$57

Santa Rita Hills

2022 Sanford & Benedict	\$99	\$79
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Monterey

2021 Cuvée Los Gatos	\$52	\$32
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MISCELLANEOUS

Central Coast

2023 Cuvée Los Gatos, Rosé	\$49	\$29
2017 Cuvée Los Gatos Rob's Red Blend	\$60	\$40

Santa Cruz Mountains

2018 Mountain Select Red Blend**	\$90	\$70
2017 Black Ridge Cabernet**	\$109	\$89

**A \$20/bottle (\$40/magnum) non-member wine charge for wines consumed on premises is included in the above price and will be shown separately on your receipt.*

***Magnum Bottles Available.*

09/18/2024