BISTRO & WINE BAR

107

at TESTAROSSA

TESTAROSSA WINERY

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

Just like our wines, our food is meant to be shared. We recommend ordering 2-3 plates per guest. Please ask your server for guidance on size of dishes as they vary.

Shareables & More

Sesame & Nigella Seed Focaccia *lemon ricotta* **$12**

Cheese & Charcuterie *choose 1* **$9** | *choose 3* **$24** | *choose 5* **$36**

Warm Marinated Olives *or* **House Pickles** *or* **Marcona Almonds** *or* **Fries** **$9**

Hummus *sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita* **$20**

Oscietra Caviar Bites *by the each* **$15**
pomme paillasson, labne, chive, egg yolk jam

Ahi Tuna 'Nobuyuki' Crispy Rice **$19**
crispy rice, sesame, spiced bonito aioli, scallion

Salad107 **$15**
seasonal lettuces, shaved vegetables, scallions, sesame-miso dressing

Caesar107 **$18**
gem lettuce, *white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons*

Winter Squash Soup **$18**
labneh, spiced pepita, pomegranate agrodolce, sage

Belfiore Burrata **$19**
shaved fennel, winter citrus, calamansi dressing

Braised Lamb Pasta **$28**
artisanal pasta, lamb sugo, wilted greens, ricotta salata

Sicilian Pizzas *focaccia style long ferment dough* *(serves 2-3)*

Pepperoni $26
Bianco tomato, 4-cheese blend PG Molanri Pepperoni

4-Cheese $24
Bianco tomato, mozzarella, fontina, pecorino, parmigiano

Mushroom $25
white sauce, hyssop thyme, scallion pecorino perfetto

Sliders107 *2 per order* **$14**
Flannery beef, cheddar, grilled onion, special sauce, toasted King's Hawaiian, au poivre dipping sauce
Add $3 for each| Hobb's bacon, mushrooms, avocado, Holey Cow swiss cheese , Pt. Reyes Blue cheese
Substitute: Impossible Burger, gluten-free bun

Vegetables & Sides

Spiced Heirloom Carrots **$16**
lemon ricotta, marcona almonds

Garlic-Parmesan Mashed Potatoes **$12**

Arrowhead Cabbage **$14**
dill labneh, macerated currants, toasted pine nuts

Winter Squash A La Plancha **$14**
brown butter, pepitas, sage

Cauliflower Frito **$15**
calabrian chili aioli, garlic-herb crumb

Roasted Hen of The Wood Mushrooms **$16**
garlic, hyssop thyme

Communal Plates *serves 2-3 | please allow 30+ minutes for additional prep time | limited availability*

Crown of Duck *cranberry reduction* **$72**

Pomegranate Miso Salmon *½ side|18oz-20oz* **$82**

Whole Flannery Short Rib *pinot noir demi* **$98**

16oz Double Pork Chop *apple jus* **$32**

Desserts

Tiramisu **$12**
ladyfingers, mascarpone custard, coffee liqueur

Chocolate Mousse Cake **$12**
white chocolate whip, caramel feuilletine

ZERO Proof Beverages

Coke, Diet Coke, Sprite **$2**

San Pellegrino *assorted flavors available* **$3**

Drip Coffee or Tea **$6**

Tahoe Sparkling Water, *750ml* **$8**

107 Hot Chocolate *valrhona, whip* **$6**

Tahoe Artesian Water, *750ml* **$8**

107 BISTRO & WINE BAR

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

Wine Club discounts do not apply to food purchases.
Additions or substitutions will incur additional charges.
20% gratuity added to groups of 6 or more.
Maximum 2 guest checks/credit cards per table.
No outside food or beverages allowed.
Please inform your server of any allergies.

02/18/2025