

AMELIA WYNN WINERY
BISTRO

LUNCH

FARM TO TABLE CUISINE & AWARD WINNING WINES ON BAINBRIDGE ISLAND

PROVENCAL PROSCIUTTO SANDWICH* \$17 | prosciutto, brie cheese, sliced pear, arugula, stone ground mustard, nori salt potato chips

SHORT RIB MAC N' CHEESE \$20 | orecchiette pasta, Painted Hills braised shortrib, creamy four cheese sauce, panko crumble

ROSEMARY & PUMPKIN SEED BREAD \$8 | smoked sea salt & honey butter

WINTER SALAD \$18 | celery root, celery, star crimson pear, pickled mustard seed, pear coulis, dill GF DF

RADICCHIO SALAD \$17 | apples, fennel, toasted almond, lemon, shaved asiago cheese GF

HASSELBACK HONEYPATCH SQUASH \$16 | chili lime maple glaze, feta, tahini, cilantro, Ras el Hanout spiced pumpkin seeds GF

MOROCCAN LENTIL & WINTER VEGETABLE SOUP \$17 | preserved lemon, kale, seed croutons DF

DUCK CONFIT POUTINE \$20 | duck fat gravy, fresh cheese curds, fennel powder, chives

ALBACORE TUNA TARTARE* \$23 | black radish, cucumber, preserved lemon aioli, shiso furikake, black garlic ponzu, nori salted potato chips GF DF

WEST COAST CHEESE SLATE \$30 | Willamette Valley French Prairie Brie, Ferndale Farmstead Fontina, Twin Sisters Whatcom Blue

CHARCUTERIE SLATE \$30 | Prosciutto, Finocchiona Salami, Pate de Campagne

LUNCH & DINNER
WEDNESDAY - SUNDAY

390 WISLOW WAY E
BAINBRIDGE, WA, 98110

206 491 4965
AMELIAWYNNWINERYBISTRO.COM

January 9th 2025 | Executive Chef Noel Spivey

Featured Local Farms | Shady Acres | Red Dog Farm | Bees & Greens | Fat Turnip Farms | Paulson Farm

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.