

THE BLIND HORSE

RESTAURANT & WINERY

SMALL PLATES

PULLED PORK TOSTADOS (2)	6
Golden Bear Berkshire pork, coriander salsa verde, queso fresco, jalapeño crema	
KOREAN BBQ FLANK STEAK SLIDERS (2)	7
steamed bun, radish, cilantro, carrots, cucumber, peanuts	
CAULIFLOWER TEMPURA (V)	6
daikon kimchi, chili caramelized cauliflower, saffron aioli, white soy wilted kale	
BELGIOIOSO BURRATA (V)	8
fresh mozzarella filled with cream and curd, grilled squash, puffed farro, pickled grape, baby arugula	
BEET MEDLEY (V) (G)	7
roasted, pickled, shaved beets, blood orange, watercress, pistachio citrus vinaigrette, LaClare Farm's Chevre, toasted pistachio	

APPETIZERS

CHEESE AND CHARCUTERIE	20
chef's choice of local artisan cheeses, dried meats, imported olives, salted nuts & truffle honey <i>Tasting for one - 10</i>	
LABELLE FARMS SEARED FOIE GRAS	18
duck confit, pomegranate reduction, citrus couscous, blood orange-chipotle compote	
STEAK TARTARE	14
caper aioli, SarVecchio frico, pickled onion, smoked egg yolk, charcoal dusted lavash, Dusseldorf mustard, charred cipollini	
PAN SEARED SCALLOPS (G) <i>SIGNATURE DISH</i>	21
<i>pancetta, cream corn, bourbon maple</i>	

SOUPS & SALADS

SMOKED PHEASANT WHITE CHILI (G)	9
cannellini bean, cumin seed	
BLIND HORSE SALAD (V) (G)	9
Lake Orchard greens, SarVecchio parmesan, daikon, turnip, vanilla peppercorn dressing, walnuts	
APPLE GRAIN SALAD	10
grains, honey crisp apple, craisin-cashew granola, Lake Orchard greens, shaved cauliflower, white balsamic Dijon vinaigrette, pickled onion	

BLIND HORSE GOURMET BURGER

15

horseradish aioli, fried shallots, piquillo pepper relish, Lake Orchard greens, Carr Valley Gouda, house made brioche bun, fries

 *Blind Horse Zinfandel*

BRUSCHETTA BOARD

CHOOSE ANY THREE 12

- classic Italian marinated tomato, garlic, basil
- balsamic onions, cresenza, figs, arugula, hazelnuts
- blue cheese, crab, bacon, garlic aioli, greens, tomatoes
- roasted oyster mushroom, marsala, mascarpone, truffle oil
- pork rilette, grape, mustard, mizuna
- burrata, prosciutto, arugula
- peppercorn boursin, olive tapanade, artichoke
- maple pear chutney, gorgonzola, walnuts

ENTREES

NAPA RAGU	18	SPRING VALLEY DUCK BREAST	28
rigatoni pasta, choice tenderloin, Italian sausage, San Marzano tomatoes, Grande Mozzarella		maple parsnip puree, lightly fermented barley, cranberry, lemon oil wilted arugula, walnuts, duck jus	
 <i>Blind Horse Tuscan Blend</i>		 <i>Blind Horse Black Gypsy</i>	
LOBSTER RAVIOLI	24	16 oz GRILLED RIBEYE (G)	34
sundried tomatoes, sherry cream, caramelized onions, thyme		parmesan truffle fries, bacon and caramelized pearl onion bordelaise	
 <i>Blind Horse Tuscan Reserve</i>		<i>blue cheese, balsamic glazed onions - additional \$4.00</i>	
PAN SEARED SALMON	23	 <i>Blind Horse Vintner's Blend</i>	
sweet yuzu-chili glaze, ginger root basmati, soy marinated turnip, toasted sesame turnip puree		FILET MIGNON (G) <i>SIGNATURE DISH</i>	31
 <i>Blind Horse Pinot Noir</i>		<i>Hook's White Cheddar potato puree, caramelized brussel sprouts, oyster mushroom demi-glace, truffle potato haystack</i>	
CANADIAN WALLEYE (G)	26	 <i>Blind Horse Cabernet Sauvignon</i>	
adobo dusted cashews, chipotle new potatoes, andouille, sautéed kale, pickled jalapeño remoulade		GOLDEN BEAR BERKSHIRE PORK	market
 <i>Blind Horse Pinot Grigio</i>		weekly feature...	
		 <i>Blind Horse Zinfandel</i>	

 WINEMAKER'S SUGGESTED PAIRING



Wine Club members enjoy 10-20% off Blind Horse Wine

(G): GLUTEN FREE
(V): VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS