



Vine&Dine

# Vinifera

260 Main Street West  
Wabasha, MN 55981  
www.viniferarestaurant.com  
(651) 565-4171

"Cuisine inspired by the outstanding wine regions of the world, and the wines that made them stand out"

## Dine

<i>Pear and Gorgonzola Salad</i>	\$9
Mixed greens, blue cheese, pear and pecans	
<i>Potato Leek Soup</i>	\$7
With fresh thyme	
<i>Spanish Flat Bread</i>	\$9
Chorizo, chevre, sundried tomato, pine nuts	
<i>Steamed Mussels</i>	\$11
White wine, garlic, basil, shallot and red pepper	
<i>Escargot croustini</i>	\$12
Sautéed in white wine, garlic and garnished with house cured pork belly and tarragon vinaigrette	
<i>Gambas al Ajillo</i>	\$15
Jumbo shrimp, garlic, chili, olive oil, grilled bread	
<i>Cedar Plank Salmon</i>	\$15
Atlantic salmon, garlic cream, celery, potato purée	
<i>Saffron Shrimp Risotto</i>	\$16
Creamy risotto served with pan seared Barramundi	
<i>Pan Seared Scallops</i>	\$18
Arugula, shallot, garlic, bacon	
<i>Pan Roasted Pork Tenderloin</i>	\$17
Herb crusted tenderloin, mashed potato, Dijon brie sauce, asparagus	
<i>Beef Bourguignon</i>	\$15
Rich beef stew with red wine, shallot, and mushroom served with crusty French bread	
<i>Beef medallion</i>	\$18
Grilled choice beef, herb mashed potato, shitake mushroom ragout	

## Vine

<i>Salvino Roero Arneis</i>	\$9/30
Vintage 2005, Italy	
<i>Cavas de Chacras Moscatel Brut</i>	\$7/21
Mendoza, Argentina	
<i>Orvieto Classico</i>	\$7/29
Vintage 2007, central Italy	
<i>Meschini Sauvignon Blanc</i>	\$9/32
Vintage 2009, Argentina	
<i>Malat Riesling</i>	\$7/28
Vintage 2004 Austria	
<i>Tivolich "Aries" Pecorino</i>	\$10/36
Vintage 2005, abruzzo Italy	
<i>Cavas de Chacras Tempranillo</i>	\$8/26
Mendoza, Argentina	
<i>Cantine Mithia Hammon</i>	\$7/28
Nero Cabernet Sauvignon Blend, Sicily	
<i>Meschini Malbec/Syrah</i>	\$9/32
Vintage 2008, Argentina	
<i>Tezza Corvina/Cabernet</i>	\$8/29
Vintage 2001, Verona Italy	
<i>Pontual Syrah</i>	\$10/37
Vintage 2004, Alentejo, Portugal	

A few notes about this menu: all items, both food and wine are arranged from light and refreshing near the top to rich and hearty nearer the bottom. Our pairing suggestion is to match a wine near your food choice on the menu. All wines listed are available by the glass or bottle. For other selections available by the bottle, please explore our wall of wine!