BLIND BISHOP

TASTING ROOM

BAR MENU

MARCONA ALMONDS *salted and roasted almonds*	7
MARINATED CASTELVETRANO OLIVES *thyme, orange peel, chili flakes, garlic*	9
HUMMUS PLATE *chickpea dip, pita*	9
BUTTERNUT SQUASH AND MUSHROOM TARTLETS (4) *roasted butternut squash, mushrooms, goat cheese, fresh herbs, puff pastry*	11
ROASTED BEET SALAD *roasted beets, winter citrus supremes, mustard vinaigrette*	12
BURRATA *charred broccoli, shiitake mushroom, confit garlic, balsamic reduction*	15
CHEESE & CHARCUTERIE PLATE *three cheeses, two types of meat*	21
GOAT CHEESE GNUDI *meyer lemon, chili crunch, pecorino*	18
LAMB CHOPS *tahini, dates, walnuts, feta, mint, dill, pita crunch*	24

BY-THE-GLASS WINES	*1 oz*	*3 oz*	*5 oz*
Boschendal, Brut Methode Cap Classique, Western Cape, South Africa	4.5	10	15
Christoph Hoch “Kalkspitz,” Austria	5	14	20
Stout “Granny Rae's,” Sauvignon Blanc, Napa Valley, California, USA, 2021	4	10	16
Saracina Unoaked Chardonnay, Mendocino County, California, USA, 2020	4	9	14
Pietradolce Etna Bianco, Sicily, Italy, 2021	4.5	12	18
The Sadie Family “Palladius,” Swartland, Western Cape, South Africa, 2020	14	36	55
Montes Alpha, Pinot Noir, Aconcagua Costa, Chile, 2021	4	11	16
Talbott "Sleepy Hollow," Pinot Noir, Santa Lucia Highlands, California, USA, 2018	5.5	15	22
COS, Rosso, Sicily, Italy, 2019	5.5	15	22
Descendientes de J. Palacios “Corullon,” Mencia, Bierzo, Spain, 2020	7	19	27
Château du Petit Thouars “Les Georges,” Cabernet Franc, Chinon, France, 2021	4	10	14
L'Ecole No 41, Merlot, Columbia Valley, Washington, USA, 2020	5	13	18
Château de Pez, Saint-Estèphe, Bordeaux, France, 2020	9	24	36
Clos du Val, Cabernet Sauvignon, Napa Valley, California, USA, 2021	7.5	21	33
Château du Levant, Sauternes, Bordeaux, 2018	5.5	15	25
Château Suduiraut, Sauternes, Bordeaux, 2011	7	19	31

BLINDBISHOP

TASTING ROOM

WINTER TASTING MENU

$98 six course menu + tax + gratuity
$52 wine pairings + tax + gratuity
$92 reserve wine pairings + tax + gratuity

AMUSE BOUCHE: SHERRIED ONION SAFFRON SOUP
onion, almond, saffron, fino sherry, pecorino crisp

pairing: Boschendal | Brut Methode Cap Classique | Western Cape | South Africa

reserve pairing: Christoph Hoch | "Kalkspitz" | Austria

ROASTED BEET SALAD
roasted beets, winter citrus supremes, mustard vinaigrette

pairing: Montes Alpha | Pinot Noir | Aconcagua Costa | 2021 | Chile

reserve pairing: COS | Vittoria Rosso | Sicily | 2019 | Italy

GOAT CHEESE GNUDI
meyer lemon, chili crunch, pecorino

pairing: Pietradolce | Etna Bianco | Sicily | 2021 | Italy

reserve pairing: The Sadie Family | "Palladius" | Swartland | Western Cape | 2020 | South Africa

CHILEAN SEA BASS
olives, anchovies, pickled beet greens, pine nuts, shallots, sherry vinegar

pairing: Château du Petit Thouars | "Les Georges" | Chinon, Loire Valley | 2021 | France

reserve pairing: Descendientes de J. Palacios | "Corullon" | Bierzo | Castilla y León | 2020 | Spain

LAMB CHOPS
tahini, dates, walnuts, feta, mint, dill, pita crunch

pairing: L'Ecole 41 | Merlot | Columbia Valley, Washington | 2020 | USA

reserve pairing: Château de Pez | Saint-Estèphe, Bordeaux | 2020 | France

HELVA WITH ICE CREAM
vanilla ice cream, pine nuts, pistachios, px sherry reduction, orange
pairing: Château du Levant | Sauternes | Bordeaux | 2018 | France
reserve pairing: Château Suduiraut | Sauternes | Bordeaux | 2011 | France