

MURRIETA'S WELL

ESTATE VINEYARD
ESTD 1990

Welcome!

FOOD SELECTION

Murrieta's Well, one of California's original wine estates, has been growing grapes from French vine cuttings since the 1800s. Enjoy this curated menu crafted exclusively from our estate Executive Chef Daniel.

CHEESE BOARD

A collection of Chef Daniel's favorite artisan cheeses paired perfectly with Murrieta's Well wines

VEGETARIAN

\$25.00

PAIRING SUGGESTION
2023 SAUVIGNON BLANC

CHEESE AND CHARCUTERIE

A collection of Chef Daniel's favorite artisan cheeses and aged meats paired perfectly with Murrieta's Well wines

\$25.00

PAIRING SUGGESTION
2021 TEMPRANILLO

BLACK BEAN HUMMUS

Silky black bean hummus infused with warm spices, served with herbed grilled pita points, crisp celery, and baby carrots

VEGAN

\$14.00

PAIRING SUGGESTION
2021 ZARZUELA

TRUFFLE TATER TOTS

Crispy tater tots with the essence of white truffle, served with a bright and zesty lemon aioli

VEGETARIAN

\$10.00

PAIRING SUGGESTION
2018 BLANC DE BLANC

SMALL BITES

VEGAN AND GLUTEN FREE OPTIONS

SPICED NUTS

A savory blend of toasted mixed nuts coated in fragrant herbs and spices

\$13.00

MARINATED OLIVES

Mandarin marinated kalamata olives

\$10.00

MURRIETA'S WELL

ESTATE VINEYARD
ESTD 1990

Club Exclusive

FOOD SELECTION

A specially curated selection of seasonal dishes crafted to complement our estate wines. Enjoy our club offerings designed to elevate your tasting experience, available only to our valued club members.

DUCK CONFIT LATKES

Crisp scallion-infused potato latkes topped with succulent duck confit, finished with a dried cherry gastrique and crispy duck cracklings.

GLUTEN FREE

\$19.00

PAIRING SUGGESTION
2021 MERLOT

WILD MUSHROOM FLATBREAD

A rustic flatbread layered with rich mushroom duxelles, peppery baby arugula, and creamy Laura Chenel goat cheese.

VEGETARIAN

\$20.00

PAIRING SUGGESTION
2023 SAUVIGNON BLANC

HARRIS RANCH BEEF SLIDERS

Grilled Harris Ranch beef sliders topped with smoked Gouda and sweet-savory red onion jam, served in a soft mini bun.

\$22.00

PAIRING SUGGESTION
2021 CABERNET SAUVIGNON

ROASTED CAULIFLOWER

Tender, roasted cauliflower drizzled with fragrant herb oil and finished with a tangy lemon tabini vinaigrette.

VEGAN, GLUTEN FREE

\$10.00

PAIRING SUGGESTION
2023 THE WHIP

Exclusively offered

FRIDAY - SUNDAY
CLUB MEMBERS ONLY