

# SÉKA HILLS

## Boards and Bites

### CHARCUTERIE PLATTER

28

Artisanal cheeses and cured meats sourced from local producers, served alongside Séka Hills seasoned nuts, local dried fruits, an assortment of local crackers, house-made pickles and preserves.

### SEASONAL FLATBREAD

20

Topped with Capay Valley seasonal produce and roasted beets, this flatbread features locally sourced, crispy pancetta. Our signature elderberry ricotta pairs perfectly with fresh local mozzarella and Point Reyes blue cheese for a rich, creamy foundation. Finished with a drizzle of Séka Hills Arbequina olive oil and elderberry balsamic vinegar for the perfect touch.

## Fresh Seasonal Salads

### OLIVE MILL SEASONAL PASTA SALAD

7

Rotating Seasonal Salad Featuring Local and Regional Pastas, Legumes, and Greens.

### TASTING ROOM ORGANIC GREEN SALAD

7

A vibrant mix of fresh, local organic greens, sliced cucumbers, chopped tomatoes, and roasted seasonal vegetables, topped with freshly baked Séka herbed croutons and drizzled with Séka Hills vinaigrette.

## Seasonal Soup

### SEASONAL SOUP \*

11

Flavorful classics fresh from our kitchen. Accompanied by Sliced Fresh Bread. \*While supplies last.\*

# SÉKA HILLS

## Artisan Sandwiches

### CAPAY VALLEY VEGETARIAN SANDWICH

12

Charred peppers, pickled Italian vegetables, sliced cucumber, and tomato, paired with herb-infused cream cheese, hummus, and local mixed greens, all served on fresh ciabatta.

### WINTER VEGGIE SANDWICH

14

Roasted Séka Hills butternut squash topped with fresh mozzarella, arugula, and roasted tomatoes. Drizzled with Séka Hills pomegranate balsamic vinegar and paired with a coastal goat cheese spread infused with Séka Hills wildflower honey, all served on an herbed focaccia roll.

### THE ITALIAN BIRD SANDWICH

13

Local slow roasted turkey, sliced cold and topped with pickled giardiniera, Italian spicy sweet pickles, mixed greens, and sliced tomatoes. Finished with aged provolone and Olive Mill's signature bruschetta mayo, all served on a French-style roll.

### ITALIANO SANDWICH

14

Locally hand-sliced prosciutto, mild soppressata salami, and coppa, complemented by aged provolone, mixed greens, spicy sweet pickles, and olive tapenade. Finished with Olive Mill's signature bruschetta mayo, all served on a French-style roll.

## Something Sweet

### OLIVE OIL ICE CREAM

8

Extra Creamy Vanilla Olive Oil Ice Cream, made with Séka Hills Arbequina Olive Oil. Hand Scooped and Served with a Crispy, Flaky, Sweet Olive Oil Cookie.

### OLIVE OIL ICE CREAM PINT [16 oz]

11

Take it to-go! Indulge in our extra creamy vanilla olive oil ice cream, crafted with Séka Hills Arbequina olive oil.

# SÉKA HILLS

Served 2:00p to 7:30p

## Capay Seasonal Selection

### WINTER VEGGIE SANDWICH

14

Roasted Séka Hills butternut squash topped with fresh mozzarella, arugula, and roasted tomatoes. Drizzled with Séka Hills pomegranate balsamic vinegar and paired with a coastal goat cheese spread infused with Séka Hills wildflower honey, all served on an herbed focaccia roll.

## Fresh Seasonal Salads

### OLIVE MILL SEASONAL PASTA SALAD

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Rotating Seasonal Salad Featuring Local and Regional Pastas, Legumes, and Greens.

### TASTING ROOM ORGANIC GREEN SALAD

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## Something Sweet

### OLIVE OIL CHOCOLATE CHIP COOKIE SKILLET

14

A fresh-baked olive oil chocolate chip cookie drizzled with miso caramel sauce and topped with a scoop of extra creamy vanilla olive oil ice cream made with Séka Hills Arbequina olive oil. Finished with a drizzle of Séka Hills Arbequina olive oil and a sprinkle of sea salt.

### DESSERT TRIO [must be 21 years or older to order]

24

Olive oil panna cotta served with seasonal fruit compote, accompanied by a salted olive oil chocolate chip cookie, and a Tuluk'a ganache tart topped with elderberry balsamic vinegar fruit compote.

### OLIVE OIL ICE CREAM PINT [16 oz]

11

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• Séka Hills Club Members Receive 15% Off •

11.14.24

# SÉKA HILLS

Served 2:00p to 7:30p

## Seasonal Soup

### SEASONAL SOUP \*

11

Flavorful classics fresh from our kitchen. Accompanied by Sliced Fresh Bread. \*While supplies last.\*

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### ANCHO BRAISED BEEF & CHEESE DIP

22

A rich cheese sauce featuring gruyere and fontina, blended with a creamy béchamel, is topped with shredded ancho-braised ranch-raised Yocha Dehe beef and served with toasted bread on the side.

### ROASTED PARMESAN MEATBALLS

18

Crafted with ranch-raised Yocha Dehe beef, roasted to perfection in a house-made red sauce, and generously topped with creamy béchamel. Served with toasted bread on the side.

### SEASONAL MACARONI AND CHEESE

22

Butternut Squash and Pancetta Macaroni and Cheese made with locally sourced Community Grains pasta, Séka Hills-grown butternut squash, local pancetta, fontina and gruyère cheese, all enveloped in béchamel sauce and topped with parmesan breadcrumbs.

### SEASONAL FLATBREAD

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# SÉKA HILLS

## WINE MENU

### ESTATE WINE TASTING

A choice of 4 estate grown wines.

15

## WHITE

### 2022 SAUVIGNON BLANC

Glass 10 | Bottle 26

This wine pours a pale straw hue. The aromas are kaffir lime, crushed granite, and jasmine blossom. The wine has a zesty acid profile and rich finish with a lingering essence of passionfruit and grapefruit.

### 2022 ROSÉ

Glass 10 | Bottle 24

The wine pours a pleasing soft pink hue. The aromas are bursting with fresh cherry, pluot, and loam. The mouthfeel is voluptuous with just enough tannin to bring balance to the juicy berry profile

### 2023 ROSÉ

Glass 10 | Bottle 24

This wine pours a pale pink hue. This wine is bursting with ripe blackberry, cherry cola, and rose blossom. The wine is crisp with good weight and a hint of salinity on the finish.

## RED

### 2016 TULUK'A

Glass 10 | Bottle 26

A luscious red color. This Red Blend has aromas of tricolor pepper, fennel, and cherries. The wine has flavors of bright red cherries with a touch of mint.

### 2017 PETITE SIRAH

Glass 12 | Bottle 35

Inky color. Aromas of Blackberry bushes on a summer day. Hints of sweet oak and caramel. Finishes softly with velvety tannins.

### 2019 TANNAT

Glass 12 | Bottle 35

Wine is a dusty brick hue. The aromas are exotic with hints of dried goji berry, quince, blueberry, and allspice. The wine is heavy with a firm tannin backbone and zippy acidity that highlight an earthy finish.

### 2018 DESSERT WINE

Glass 9 | Bottle 20

Wine pours a vibrant garnet color. The aromas of blackberry and raspberry preserve with hints of bramble, earth, and sage. This wine is jammy with a powerful fruit punch that pairs well with its acid to provide a clean finish with hints of oak and berry.

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11.14.24

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## CLUB MEMBER EXCLUSIVE

### 2021 GRENACH RESERVE

Glass 16 | Bottle 48

This wine pours a brilliant brick red hue. The initial aromas are of bing cherry, spice, and leather. This wine is medium bodied with firm acidity and a hint of grip that provide a nice counterpoint to the dried cranberry and soft oak finish. *\*Club member exclusive tasting wine*

### 2021 CABERNET SAUVIGNON RESERVE

Glass 20 | Bottle 62

The wine pours a dark ruby hue. This well extracted wine displays currant and black cherry fruit aromas interwoven with a delicate herbal component. The wine is dense with elegant tannins and fresh acidity. The finish is long with notes of mocha, smoky oak, and angelica. *\*Club member exclusive tasting wine*