



pan roasted chicken breast

artichoke risotto, grilled asparagus,
mushroom cream sauce & almond gremolata
\$30

herb roasted halibut

wild mushroom ravioli, sautéed spinach,
basil vermouth sauce & melted tomatoes
\$36

crispy filet of salmon

on saffron pearl couscous with chorizo, menage au pois,
lemon beurre blanc & roasted tomato, olive & caper relish
\$30

seared ahi

miso-honey glaze, & blue fried rice,
wasabi beurre blanc
\$36

linguine with sautéed veal

mushrooms, spinach & tomatoes in marsala cream sauce
with shaved parmigiano reggiano
\$26

sautéed duck breast & confit of duck

vegetable & yukon gold hash with applewood smoked bacon & goat cheese,
swiss chard & port pomegranate sauce
\$36

grilled pork chop

roasted fingerling potatoes, corn, fava beans, shallots,
pancetta & spinach, tarragon mustard sauce
\$30

sautéed veal liver

with sautéed onions, applewood smoked bacon, cabernet reduction,
roasted fingerling potatoes & broccolini
\$32

herb crusted colorado rack of lamb

potato mushroom gratin & broccolini with toasted almonds, barolo reduction
\$48

snake river farms signature beef

12 oz New York strip

\$40

12 oz rib eye

\$42

8 oz filet mignon

\$48

haricots vert with bacon, potato mushroom gratin, crispy onions,
cabernet reduction, maytag blue butter or café de paris butter

American wagyu kobe beef burger with blue cheese

on toasted brioche bun, butterleaf lettuce, tomato, onion and pickle
\$17

we also offer a vegetarian menu upon request

our fee to split items is \$5 and our wine corkage fee is \$20

Koberl at Blue Wine Country Dining 998 Monterey Street, San Luis Obispo, CA 93401