



*Wine Country Dining*  
in downtown S. L. O.

**pan roasted chicken breast**

artichoke risotto, grilled asparagus,  
mushroom marsala cream sauce & almond gremolata  
\$31

**herb roasted halibut**

wild mushroom ravioli, sautéed spinach,  
basil vermouth sauce & melted tomatoes  
\$37

**crispy filet of salmon**

on saffron pearl couscous with chorizo, menage au pois,  
lemon beurre blanc & roasted tomato, olive & caper relish  
\$34

**seared ahi**

miso-honey glaze, pea shoots & blue fried rice,  
wasabi beurre blanc  
\$38

**coriander seared sea scallops & shrimp**

spiced chucka soba noodles, asparagus & mushrooms,  
lemon ginger butter sauce  
\$39

**seafood mixed grill**

with salmon, halibut, scallop & shrimp with Artichoke Risotto, Grilled Asparagus,  
Lemon Beurre Blanc & Tomato, Olive & Caper Relish  
\$42

**linguine with sauteed veal**

mushrooms, spinach & tomatoes in marsala cream sauce with  
shaved parmigiano reggiano  
\$29

**sautéed duck breast & confit of duck**

vegetable & yukon gold hash with applewood smoked bacon & goat cheese,  
rainbow chard & port pomegranate sauce  
\$38

**grilled pork chop**

roasted fingerling potatoes, corn, fava beans, cipollini,  
pancetta & watercress, tarragon mustard sauce  
\$33

**sautéed veal liver**

with sautéed onions, applewood smoked bacon, cabernet reduction,  
crème fraiche whipped potatoes & broccolini  
\$33

**herb crusted rack of lamb**

potato mushroom gratin & broccolini with toasted almonds, barolo reduction  
\$50

**snake river farms signature beef**

**12 oz New York strip**

\$42

**12 oz rib eye**

\$44

**8 oz filet mignon**

\$49

haricots vert with bacon, crème fraiche whipped potatoes, crispy onions,  
cabernet reduction, maytag blue butter or café de paris butter

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