

hoisin marinated vegetable lettuce wrap
butterleaf lettuce, toasted peanuts & soy wasabi
\$15

wine country bruschetta
with vine ripened tomato, mozzarella & basil
\$15

butter leaf & fuji apple with maytag blue cheese,
candied walnuts & champagne vinaigrette
\$12

field greens & avocado OLT, caramelized onion bruschetta,
tomatoes & creamy red wine dressing
\$12

poached beets & goat cheese, field greens, toasted almonds,
sherry vinaigrette
\$12



“BLUE” vegetable fried rice with wasabi beurre blanc
\$20

potato mushroom gratin with crispy onions, broccolini with toasted almonds,
maytag blue butter & sweet tomato chutney
\$22

sauteed harvest vegetables with roasted fingerling potatoes,
basil vermouth beurre blanc & tomato confit
\$20

orzo pasta with sun dried tomatoes, mushrooms, peas, asparagus,
& herb beurre blanc, parmigiano reggiano & toasted pine nuts
\$20

linguine pasta with artichokes, mushrooms,
spinach and tomatoes in marsala cream sauce
with shaved parmigiano reggiano
\$20

wild mushroom ravioli with sauteed spinach,
basil vermouth sauce & melted tomatoes
\$20

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