

SLATES

ARTISAN CHEESES \$3 each
served with crackers and almonds

MANCHEGO D.O. VIEJO

Semi firm sheep's milk cheese, medium body
La Mancha, Spain

PARMIGIANO-REGGIANO

Hard cow's milk, granular cheese, mild/medium flavor
Parma, Italy

MAYTAG BLUE

Cave ripened cow's milk artisan blue cheese
Iowa, USA

GRUYERE

Sweet, salty, and nutty cow's milk cheese
Gruyeres, Switzerland

GARROTXA D.O.

Pressed pasteurized goat's milk, firm but creamy
Catalonia, Spain

PEAR AND APPLE WHITE STILTON

Creamy cow's milk cheese studded with apples and pears
Stilton, England

CHIMAY TRAPPIST

Cow's milk made by Trappist monks, semi soft with notes of
peach and apricot, washed with Chimay beer
Chimay, Belgium

ARTISAN VEGETABLES \$3 each

LONG STEM ROMAN ARTICHOKE

Olive oil, thyme, and roasted garlic

TWO PIQUILLO PEPPERS

Stuffed with almonds, Garrotxa cheese, quince & Manchego
with parsley garlic sauce, sherry vinegar syrup

MARINATED MUSHROOMS

Marinated in Italian herbs and spices

CIPOLLINE ONIONS

Traditional Italian sweet onions dressed in balsamic glaze

ARTISAN MEATS \$4 each
served with mustard and crackers

PROSCIUTTO DI PARMA Classic Italian cured ham

FRENCH COUNTRY PATE Cognac laced pork pate

SPANISH CURED CHORIZO Garlic spiced Spanish sausage

COPPA SALAMI Spicy cured pork shoulder

OLD FOREST SALAMI Canadian style black forest salami

MORTADELLA Italian pork sausage

SERANNO HAM Spanish cured ham

FEATURED SLATES

Served with Roasted Marcona Almonds, Artisan Crackers, Jam and Riesling mustard.

SPANISH BOMBS

Serrano, Chorizo, Garrotxa, Manchego, Stuffed Piquillos, Membrillo 18

VIA APPIA

Parmigiano-Reggiano, Prosciutto di Parma, Mortadella, Cipollini Onions, Long Stem Roman Artichokes 17

OLD WORLD DELIGHTS

Gruyere, Chimay Trappist a la Bier, Prosciutto di Parma, French Country Pate, Marinated Olives 16

THE AMERICAS

Coppa Salami, Old Forrest salami, Maytag Blue, Marinated Mushrooms and Olives 14

CHEF'S CHOICE

Manchego, Chimay Trappist, Mango Ginger Stilton, Spanish Chorizo, Coppa Salami Cipollini Onions 17

TAPAS

wines to pair suggested below each item

BAKED BRIE IN PASTRY FOR TWO

Vanilla Honey, strawberries, spicy pecans, balsamic glaze, baguette 9.75
Sokol Blosser, Evolution, Oregon

WILD MUSHROOM BRUSCHETTA

Spanish Manchego, truffle oil 7.50
Vina Borgio, Garnacha, Spain

CLASSIC BRUSCHETTA

Roma tomatoes, garlic, basil, balsamic glaze 4.50
Banfi, Pinot Grigio, "le rime", Italy

MOROCCAN CHICKEN SKEWERS

Lemon-garlic rubbed chicken skewers, flatbread, marinated olives 7
Shaya, Verdejo, Spain

MINI FILET SLIDERS

Slow-roasted tenderloin, topped with Maytag blue cheese butter, sweet onion jam, Terra root chips 13
Atteca, Garnacha, Spain

JUMBO SHRIMP

Jumbo shrimp in dry sherry cream sauce, tomatoes, paprika and herbs 9
Babich, Sauvignon Blanc, New Zealand

FEATURED DIP TRIO

Served with pita chips. Ask your server for today's selections 9

CRAB CAKES

Blue crab, tangy remoulade, pequillo coullis 11
Charles Smith, "Eve" Chardonnay, Washington

MARGHERITA FLATBREAD

Crispy flat bread, garlic, olive oil, Roma tomatoes, fresh mozzarella, fresh basil 12
Marande, Chardonnay, Chile

GOAT CHEESE CRISP

Goat cheese mousse, baked Parmigiano Reggiano crisp, tomato shallot confit, toasted Tuscan bread 8
Stryker, Chardonnay, California

HOUSE MUSHROOMS & OLIVES

Balsamic, rosemary, & garlic marinated mushrooms & olives
wine pairing

SOUPS & SALADS

wines to pair suggested below each item

SOUP OF THE DAY

4

POACHED PEAR SALAD

Field greens, poached pears, Manchego, red grapes,
candied walnuts, sherry vinaigrette 4

Sokol Blosser, Evolution, Oregon

CAESAR SALAD

Classic garlic caesar dressed romaine hearts,
herb croutons 4

Trivento, Pinot Noir, Argentina

GARDEN SALAD

tomato, cucumber, lettuce

wine pairing

ENTREES

wines to pair suggested below each item

BAKED LOBSTER RAVIOLI

Smoked gouda, Gruyere mornay,
brioche crumb topping 16

Sokol Blosser, Evolution, Oregon

PORCINI MUSHROOM RAVIOLI

Tomato shallot confit, house made pesto,
porcini broth 14

Seaglass, Pinot Noir, California

BRAISED PORK MEDALLIONS

Roasted garlic mashed potatoes, wild mushroom sauce,
Neuskis bacon, vegetable of the day 17

Domaine Chandon, Pinot Meunier, California

SLOW ROASTED BEEF TENDERLOIN

mashed potatoes, veg du jour and black trumpet
mushroom lie 24

Joel Gott, Cabernet Sauvignon, California

CEDAR PLANKED SALMON

Roasted garlic mashed potatoes, port reduction,
porcini butter, vegetable of the day 18

Etude, Pinot Noir, California

PROSCIUTTO WRAPPED SEARED SCALLOPS

Roasted garlic mashed potatoes, fig-apricot jam,
honey Dijon sauce, vegetable of the day 20

Michael David, Chardonnay, "7 Heavenly", California

*Ask your server about menu items that are cooked to order
or served raw or under cooked. Consuming raw or under
cooked meats, poultry, seafood, shellfish may increase your risk
of food borne illness*