



PREFACE TASTING PLATES

- I. *Bacon & Eggs/Ginger Ketchup {3} 7
- II. Tempura Oysters Rockefeller{3} II
- III. Tempura Gouda & Grapes/Hibiscus {3}... 7
- IV. *Sesame Tuna "Cannoli" {3}..... 9
- v. Sampler for "ONE" {1 of Each} 13



BAR SNACKS

- I. Truffle Pave Fries/Black Garlic/
Ginger Ketchup.....6
- ii. Sweet Potato Chips/Truffle Dip/
Pickled Okra.....7
- iii. Oysters by the Half Shell/Cocktail Sauce/
Mignonette.....1/2 Dozen 16 • 1 Dozen 28



CHEESES

3 oz 12 • 5 oz 16 • 8 oz 19

SOFT

- I. Moses Sleeper Brie Style Vermont
Cow/Bright/Clean/Creamy
- ii. Coupole Bouche Vermont
Cow/Bright/Clean/Creamy
- iii. Red Top Georgia
Goat/Ash/Bright/Grassy
- iv. Green Hill Georgia
Cow/Grass/Buttery

SEMI

- I. Truffle Tremor California
Cow/Heavy/Italian Black Truffles
- II. Manchester Goat Vermont
Goat/Nutty/Tangy/Woody
- III. Thomasville Tomme Georgia
Cow/Rich/Buttery/Tangy Finish
- IV. Drunken Goat Spain
Goat/Mild Smooth/Fruity Finish

FIRM

- I. Karst Cellars Vermont
Cow/Sweet/Nutty/Cave Aged
- II. Beecher's Aged Cheddar Washington
Cow/ Slight Bite/ Nutty/Aged 15 Months
- III. Rembrandt Gouda Holland
Cow/ Butterscotch /Honey/12 Months



CHARCUTERIE PLATTER

• 17 •

- i. Wild Boar Salami California
Pork/Earthy/Light Spice
- ii. Red Wine Sopressata Italy
Pork/Mild
- iii. Herb Salami Italy
Pork/Budello Genile Casing/Herb Coated
- iv. Speck Ham Italy
Pork/Delicately Smoked/Sweet

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| Add Ibérico de Bellota HamSpain <i>Acorn Fed Pork/Rich/Nutty Flavor</i> |
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• {1/2 oz} 10 Supplement •

