



PREFACE TASTING PLATES

- I. *Bacon & Eggs/Ginger Ketchup {3} 7
- II. Tempura Oysters Rockefeller{3} II
- III. ^vTempura Gouda & Grapes/Hibiscus {3}... 7
- IV. Shrimp Potstickers 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

- VI. Humboldt Fog.....California
Goat/Floral/Cirtus/Ash
- VII. Coupole Vermont
Goat/Mild/Nutty/Dense
- VIII. Green HillGeorgia
Cow/Grass/Buttery

SEMI

- I. Thomasville Tomme..... Georgia
Cow/Rich/Buttery/Tangy Finish
- II. Drunken Goat..... Spain
Goat/Mild Smooth/Fruity Finish
- III. Asher Blue..... Georgia
Cow/Pungent/Earthy/Grassy

FIRM

- I. Alpha Tolman Vermont
Cow/Buttery/Nutty/Fruity
- II. Karst Cellars Vermont
Cow/Sweet/Nutty/Cave Aged
- III. Beecher's Aged CheddarWashington
Cow/ Slight Bite/ Nutty/Aged 15 Months

CHARCUTERIE PLATTER

• 17 •



accompanied with mustard , pickled fruits, & vegetables

- I. Wild Boar SalamiCalifornia
Pork/Earthy/Light Spice
- II. Chorizo Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Herb Salami Italy
Pork/French Herbs/Light Salt
- IV. Speck Italy
Pork/Delicately Smoked/Sweet

<p>Add Ibérico de Bellota Ham..... Spain <i>Acorn Fed Pork/Rich/Nutty Flavor</i> • {1/2 oz} 10 Supplement •</p>

