

PREFACE • 8 •

- I. *Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Shrimp Potstickers/Kabayaki Glaze {3}
- IV. Tuna Tacos {3}
- V. Sampler For "One" {1 of Each}



BAR SNACKS

- I. Truffle Fries/Black Garlic/Ginger/Ketchup.....6
- ii. Epic Sliders/Caramelized Onion/
Smoked Gouda {2}.....9
- iii. Oysters by the Half Shell/Cocktail Sauce/
Naked Roy's Beach (WA) 1/2 Dozen 15 • 1 Dozen 26
Johns River (MA) 1/2 Dozen 15 • 1 Dozen 26
Spencer Cove (WA)..... 1/2 Dozen 15 • 1 Dozen 26
{Choice of Tempura or Raw}



CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24
accompanied with seasonal jams/fruits/honey

SOFT

- I. La TurItaly
Cow, Goat, & Sheep Blend
Creamy/Grassy/Buttery/Earthy
- II. Green Hill.....Georgia
Cow/Sweet/Grassy/Brie

SEMI

- I. Shakerag BlueTennessee
Cow/Pungent/Earthy/Grassy
- II. Caciotta Al Tartufo..... Italy
Cow, Sheep Blend/Earthy/Black Truffle
- III. Red Dragon..... Great Britain
Cow/Cheddar/Mustard/Ale
- IV. Tête de Moine..... Switzerland
Raw Cow/Tangy/Tart

FIRM

- I. Cabot ClothboundVermont
Cow /Deep/Brothy Character/
Salt-Caramel Finish
- II. Midnight Moon..... California
Goat/Nutty/Buttery/Caramel Finish



CHARCUTERIE PLATTER

• 19 •

accompanied with mustard, pickled fruits, & vegetables

- I. Herb SalamiItaly
Pork/French Herbs/Light Salt
- II. Chorizo.....Spain
Pork/Smokey/Red Pepper/Pimentón
- III. Spicy Calabrese.....Italy
Pork/Red Pepper/Wine/Paprika
- IV. ProsciuttoItaly
Pork/Cured/Salty
- V. Wild Boar California
Pork/Earthy/Light Spice

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