

PREFACE • 8 •

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



BAR MENU

- I. Prime Burger12
Brioche Bun/Yellow Tomato/Watercress/Irish Cheddar

SUPPLEMENTS:

Foie Gras • 10 / Fried Egg • 2 / Onions & Mushrooms • 2 •

- II. Lobster Roll15
Herb Mayonnaise/Pickled Vegetables/Citrus

OPTIONAL SIDES:

- I. Tempura Vegetables/Sweet Chili Sauce4
- II. Sweet Potato Fries/Raspberry Vinaigrette4
- III. Truffle Parmesan Fries/Black Garlic Aioli4



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. Bonne Bouche.....Spain
Goat/Creamy/Piquant
- III. Green HillGeorgia
Cow/Sweet/Grassy/Brie

SEMI

- I. Shakerag BlueTennessee
Cow/Pungent/Earthy/Grassy
- II. Red Dragon.....Great Britain
Cow/Cheddar/Mustard/Ale
- III. Drunken Goat.....Spain
Goat/Tangy/Creamy/Fruity

FIRM

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



CHARCUTERIE PLATTER

• 19 •

accompanied with mustard, pickled fruits, & vegetables

- I. Herb SalamiItaly
Pork/French Herbs/Light Salt
- II. ChorizoSpain
Pork/Smokey/Red Pepper/Pimentón
- III. Spicy CalabreseItaly
Pork/Red Pepper/Wine/Paprika
- IV. ProsciuttoItaly
Pork/Cured/Salty
- V. Wild BoarCalifornia
Pork/Earthy/Light Spice

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