



## ***Appetizers & Snacks***

### *Recommended Pairing*

- Wonton Chips...** *Truffle & Sea Salt or Garlic & Oregano.* 3.
- Serrano “Pinchos”...** *Thin sliced Mitica Ham filled with green onion and a blend of soft cheeses.* 5. ~ Fruity Zinfandel
- House Salad...** *Shaved Fennel, Mandarin, Chevre & Toasted Coconut with Sherry Vinaigrette.* 7. ~ Dry Chardonnay
- Potsticker Meatballs...** *All the flavor, without the wrapper. Served with Hot Mustard and Plum Dipping Sauce.* 8. ~ Fruity Zinfandel
- Trio (Dips and Spreads)...** *Carrot & Pine Nut, Olive & Goat Cheese, White Bean & Lemon.* 10. ~ Albariño, Grenache Blanc

## ***Entrees & Share-ables***

*(all of our menu items are share-able!)*

- Tarragon Chicken Salad...** *Roasted Fennel and Candied Walnut, served with Garlic Crostini and Mixed Greens.* 12. ~ California Chardonnay
- Short Rib Grilled Cheese...** *Red Wine-Braised with Fontina, Gruyere, & Pickled Red Onion. Served on Sourdough.* 15. ~ Cabernet, Medium Bodied Italian Red
- Pizzette...** *Roasted Tomato, Artichoke & Capers with Three Cheese and Fresh, Sweet Basil.* 12. ~ Sauvignon Blanc or Med. Bodied Italian Red
- Vodka Shrimp Cocktail...** *Served with Ponderosa Lemon, Fresh Cocktail Sauce, and Dill-Infused Vodka.* 14. ~ Sauvignon Blanc
- Lamb Sliders...** *Three Succulent Mini-Burgers on Toasted Sourdough with Persian Cucumber & Tzatziki Dressing.* 12. ~ Fruity Zinfandel
- Chef’s Famous Crab Dip...** *Maryland-Style with Sweet Blue Crab and Bagel Chips. Sm. 14. Lg. 23.* ~ Dry Chardonnay

## ***Cheese & Charcuterie***

- Artisan Cheese Selection...** *Hand-Picked Selection of Some of the Finest Cheeses Available Today. See Chalkboard for Current Selection. (1) 7. (3) 19. (5) 33.*
- Charcuterie...** *Gourmet Cured Meats served with Herbed Mustard and House-Pickled Veggies. See Chalkboard for Current Selection. Sm 11. Lg. 19.*

## ***Dessert***

- House Truffle Service...** *Handmade, Dark Chocolate Ganache. Served Tableside with Toppings.* 7. ~ Tawny Port
- Blancmange...** *Creamy Lemon Custard, Served with Raspberry Sauce and Vanilla Tuile.* 8. ~ Sparkling White, Dessert Wine
- French Toast Crème Brûlée...** *Brown Sugar, Maple Grand Marnier Sauce. Served with Chocolate Praline.* 9. ~ Tannat Dessert Wine

*\*Prices and menu items subject to change.*