



Food Pairings

*Cheese plate and Charcuterie plates available all day

*Full food pairings available 4-8 pm

Cheese Plate \$25

CaraMeAway (Valley Shepherd Creamery),
Chaumes,
Roquefort Blue,
24 Month Parmigiano-Reggiano

Pairs well with Delaye Saint Véran Les Pierres Grises

Charcuterie Plate \$25

Speck Alto Adige, Culatello
Salame Biellese, Lardo

Pairs well with Querciabella Mongrana

Game Charcuterie Plate \$35

Duck Salame, Elk Salame
Wild Boar Salame, Venison Salame

Pairs well with Dumien-Serrette/Nicolas Serrete Cornas Patou

Pâté de Campagne \$30

Preserved Napa Cabbage

Pairs well with Stéphane Ogier 'Le Temps est Venu'

Winter Salad \$14

Celery Root, Brown Butter Gastrique

Pairs well with Villebois Sauvignon Blanc Val de Loire

Squash & Ricotta Crostini \$12

Fried Sage

Pairs well with Jean-Phillippe Fichet Bourgogne

Beets & Goat Cheese \$16

Sunchoke, Pink Peppercorn

Pairs well with Domaine Ricard Sauvignon Touraine Domaine de la Potine

Fried Brussels \$14

Marinated Red Cabbage, Parmigiano-Reggiano

Pairs well with Michel Guignier Beaujolais

Gnocchi di Ricotta \$28

Short Rib, Carota Sott'Aceto

Pairs well with Rodano Chianti Classico Riserva

Fisherman's Stew \$24

Octopus, Farro, Dill

Pairs well with Von Schubert Maximin Grunhauser Schloss

10 oz NY Strip \$30

Parsnip Puree, Fingerling Potato

Pairs well with Tobias Estate Formation Proprietary Cabernet Sauvignon

NY Cheesecake \$14

Berry Compote

Pairs well with Renardat-Fâche Cerdon du Bugey Initiale NV

Trio of Housemade Ice Creams \$10

Seasonal Flavors

Pairs well with Carmes de Rieussec