



Charcuterie

Garnished with seasonal jams, fresh and dried fruit,
Spanish almonds, olives and brioche toast**

(4 items, 6 items, 8 items)

\$28 / \$38 / \$48

Cheese:

Zingerman's Lincoln Log, fresh rolled goat cheese

Tulip Tree, Indiana triple crème cow's milk brie

Toma, Point Reyes aged semi-firm cow's milk cheese

Bay Blue, Point Reyes cow's milk, aged 90 days

Meat:

Jamon Serrano, Spanish ham, aged 24 months

Speck, Smoked Italian prosciutto

Saucisson Rouge, French style pork salami

Finocchiona, Tuscan style salami

Savory

Hummus, Roasted red peppers, crudité vegetables,
warm pita \$10

Butternut Squash Soup, Crème fraîche, jamon
serrano, chives (Add Truffle \$5) \$10

Burrata, Warm San Marzano tomato sauce, fresh
basil, country toast \$12

Mushrooms, Chardonnay sauce, soft poached egg,
brioche croutons, chives \$15

Tuna Tartare, Capers, crème fraiche, salt and vinegar
chips \$18

Foie Gras Mousse, Pear liquor, strawberry jam,
brioche toast \$18

Caviar, American sturgeon, crème fraiche, chives,
brioche toast \$50

(With Champagne Pairing for two) \$65

Fork and Knife

Salmon, North Atlantic, sauce gribiche, lemon \$22

Half Cornish Hen, Japonese chili, honey, tzatziki,
caramelized lemon \$25

Wagyu Chuck Eye Steak, Shallot herb butter,
watercress salad \$29

Sweet

Crème Brulee, Vanilla bean, pomegranate, sugar in
the raw \$8

Chocolate Mousse, Raspberry coulis, chopped
marcona almonds \$8



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**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for foodborne illness.*

Our restaurant serves products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that all food is 100% safe to consume for people with allergies.

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