Charcuterie

Oysters, East coast, ponzu sauce, salmon caviar

Hummus, Niçoise olives, fresh thyme, crudité

Burrata, Asparagus salad, hazelnuts, basil,

Shrimp Ceviche, Bell peppers, cilantro, lime,

Foie Gras Mousse, Pear liquor, strawberry jam,

Beef Carpaccio*, American wagyu, parmesan,

Caviar, Crème fraîche, chives, brioche toast,

Tiradito, King Kampachi, Aji Amarillo, lime, mango,

Spring Salad, Bibb lettuce, watermelon radish, shaved

Ham Panini, Smoked mozzarella, sun dried tomato,

Smoked Whitefish Dip, Lemon, dill, artisan crackers

fennel, navel oranges, parmesan, champagne vinaigrette

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

Cheese:

| Zingerman's Lincoln Log, French style goat cheese | |
|--------------------------------------------------------|----------------|
| Tulip Tree, Indiana triple crème cow's milk | 1 minos #29 |
| Toma, Point Reyes aged semi-firm cow's milk cheese | 4 piece - \$28 |
| Bay Blue, Point Reyes cow's milk, aged 90 days | 6 piece - \$38 |
| Meat: | 8 piece - \$48 |
| Prosciutto de Parma, Italian cured ham, aged 18 months | Add Foie Gras |
| Speck , Smoked Italian prosciutto | Mousse \$15 |
| Saucisson Rouge, French style pork salami | |
| Finocchiona, Tuscan style salami | |
| Savory | |

Charcuterie

Garnished with seasonal iam, fresh and dried fruit

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3/\$12

\$12

\$12

\$12

\$14

\$14

\$16

\$18

\$20

\$22

\$65

| Garnished with seasonal jam, fresh and dried fruit, Spanish almonds, olives and brioche toast** | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------|
| Cheese: | |
| Zingerman's Lincoln Log, French style goat cheese Tulip Tree, Indiana triple crème cow's milk Toma, Point Reyes aged semi-firm cow's milk cheese Bay Blue, Point Reyes cow's milk, aged 90 days | 4 piece - \$28 6 piece - \$38 |
| Meat: Prosciutto de Parma, Italian cured ham, aged 18 months Speck, Smoked Italian prosciutto Saucisson Rouge, French style pork salami Finocchiona, Tuscan style salami | 8 piece - \$48 Add Foie Gras Mousse \$15 |
| Savory | |
| Oysters, East coast, ponzu sauce, salmon caviar | 3/\$12 |
| Spring Salad , Bibb lettuce, watermelon radish, shaved fennel, navel oranges, parmesan, champagne vinaigrette | \$12 |
| Hummus, Niçoise olives, fresh thyme, crudité vegetables, warm pita | \$12 |
| Ham Panini , Smoked mozzarella, sun dried tomato, honey, sea salt | \$12 |
| Smoked Whitefish Dip, Lemon, dill, artisan crackers | \$14 |
| Burrata , Asparagus salad, hazelnuts, basil, balsamic truffle vinaigrette | \$14 |
| Shrimp Ceviche , Bell peppers, cilantro, lime, blue corn chips | \$16 |
| Foie Gras Mousse, Pear liquor, strawberry jam, brioche toast | \$18 |
| Tiradito, King Kampachi, Aji Amarillo, lime, mango, sesame | \$20 |
| Beef Carpaccio* , American wagyu, parmesan, white truffle porcini vin | \$22 |
| Caviar, Crème fraîche, chives, brioche toast, sparkling for two | \$65 |
| Fork and Knife | |

sparkling for two Fork and Knife

white truffle porcini vin

vegetables, warm pita

balsamic truffle vinaigrette

honey, sea salt

blue corn chips

brioche toast

| Sweet | |
|------------------------------------------------------|-------------|
| watercress salad | 42 3 |
| Wagyu Chuck Eye Steak, Shallot herb butter, | \$29 |
| Salmon, North Atlantic, sauce gribiche, lemon | \$26 |

| Panna Cotta, Vanilla, candied lemon, pistachio | \$8 | Panna Cotta, Vanil |
|--------------------------------------------------------------------|------|----------------------------------|
| Chocolate Mousse, Raspberry coulis, chopped marcona almonds | \$8 | Chocolate Mousse, almonds |
| Blue Cheese, Point Reyes, honey, aged balsamic, brioche | \$10 | Blue Cheese, Point |

Fork and Knite

| Salmon, North Atlantic, sauce gribiche, lemon | \$26 |
|---------------------------------------------------------------------|------|
| Wagyu Chuck Eye Steak, Shallot herb butter, watercress salad | \$29 |
| Sweet | |
| Panna Cotta, Vanilla, candied lemon, pistachio | \$8 |

| <u>Sweet</u> | |
|--------------------------------------------------------------------|------|
| Panna Cotta, Vanilla, candied lemon, pistachio | \$8 |
| Chocolate Mousse, Raspberry coulis, chopped marcona almonds | \$8 |
| Blue Cheese, Point Reyes, honey, aged balsamic, brioche | \$10 |

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

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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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**Gluten Free crackers are available upon request only.

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