

Charcuterie

*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

Meat:

Prosciutto de Parma, Italian cured ham, aged 18 months

Speck, Smoked Italian prosciutto

Saucisson Rouge, French style pork salami

Finocchiona, Tuscan style salami

Savory

Oysters, East coast, ponzu sauce, salmon caviar

Spring Salad, Bibb lettuce, watermelon radish, shaved fennel, navel oranges, parmesan, champagne vinaigrette

Hummus, Niçoise olives, fresh thyme, crudité vegetables, warm pita

Ham Panini, Smoked mozzarella, sun dried tomato, honey, sea salt

Smoked Whitefish Dip, Lemon, dill, artisan crackers

Burrata, Asparagus salad, hazelnuts, basil, balsamic truffle vinaigrette

Shrimp Ceviche, Bell peppers, cilantro, lime, blue corn chips

Foie Gras Mousse, Pear liquor, strawberry jam, brioche toast

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

Beef Carpaccio*, American wagyu, parmesan, white truffle porcini vin

Caviar, Crème fraîche, chives, brioche toast, sparkling for two

Fork and Knife

Salmon, North Atlantic, sauce gribiche, lemon

Wagyu Chuck Eye Steak, Shallot herb butter, watercress salad

Sweet

Panna Cotta, Vanilla, candied lemon, pistachio

Chocolate Mousse, Raspberry coulis, chopped marcona almonds

Blue Cheese, Point Reyes, honey, aged balsamic, brioche

4 piece - \$28

6 piece - \$38

8 piece - \$48

Add Foie Gras Mousse \$15

3/\$12

\$12

\$12

\$12

\$14

\$14

\$16

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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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