

Corked

WINE BAR

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

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

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

Chocolate Mousse, Raspberry coulis, chopped marcona almonds

\$8

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

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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.

**Gluten Free crackers are available upon request only.

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