

midnight

wine bar by navarros
dinner

Cheese & Charcuterie Boards

3 choice boards \$32 / 5 choice boards \$50

Cheese Selection

Brillat Savarin
Aged Gouda
Manchego
Moliterno Truffle Pecorino
Stilton
Meredith Feta
Comte
Epoisses
Quickes Vintage Cheddar

Charcuterie Selection

Smoked Duck Breast
Saucisson Sec
Country Pate
Angus Beef Salami
Jamon Iberico de Bellota +\$5
Bresaola
Pamplona Chorizo
Biellese Sopressata
Prosciutto Di Parma

CAVIAR



Includes lemon creme fraiche, warm nori blini & housemade potato chips

Oscietre Prestige - 28g \$195 / 50g \$320 / 125g \$720

Baeri Siberian Royal - 28g \$155 / 50g \$240 / 125g \$520

Foie Gras Parfait

lillet rose gastrique, preserved strawberry, toasted baguette \$28

Burrata

shaved speck, fava & mint salsa verde, grilled baguette \$21

Steak Tartare

prime NY tartare, worcestershire aoli, housemade potato chips \$24

Fluke Crudo

thin sliced fluke, lemon olive oil, castelvetrano olives, Ibarra peppers \$22

Trumpet Pasta

ragout of petite pois, fava beans, pecorino pepato \$24

Chopped Chicken Salad

artisan romaine, crumbled goat cheese, roasted baby gold beets, toasted pumpkin seeds, avocado, cilantro lime dressing \$22

White Asparagus

morel mushroom fondue, petite pois, chervil coulis \$22

Grilled Cheese

cave aged gruyere, vintage cheddar, shallot confit, grilled country bread \$14

Beef & Carrots

slow braised short rib, candied heirloom carrots, caramelized onions, grilled country bread, carrot beef jus \$26

