

BRUT

SMALL PLATES

CUCUMBER GAZPACHO ... 10

DEVILED EGGS ... 12

coarse ground mustard, capers, shallot, dill

*** FRESH GOAT CHEESE & OLIVE TAPENADE ... 12**

fresh chevre, black olive tapenade, basil on baguette crostini

NUTS AND OLIVES ... 12

Mixed Mediterranean olives and oven roasted Spanish Marcona almonds

BACON WRAPPED DATES ... 15

Point Reyes blue cheese stuffed medjool dates, Nueske's Apple Wood smoked bacon, balsamic glaze

TORCHON OF DUCK FOIE GRAS ... 20

toasted pistachio, apricot preserves, toasted baguette

BOQUERONES CROSTINI ... 12

Spanish marinated white anchovies, fresh tomato puree, toasted baguette

*** GREEN PEA PESTO CROSTINI ... 12**

Freshly toasted baguette topped with vibrant green pea pesto, crispy Serrano ham, pecorino, fresh mint

JAMON SERRANO CROSTINI ... 12

toasted baguette, garlic, tomato puree, Serrano ham

MACARONI AND CHEESE ... 11

torchio noodles, raclette, cheddar, manchego cheeses
* - add Serrano Crisps \$1 - add Truffle oil \$3 *

HEIRLOOM TOMATO BURRATA ... 20

Burrata, heirloom tomato, balsamic glaze, basil, Ligurian olive oil, Hawaiian sea salt

DUCK RILLETTE ... 13

shredded duck confit, roasted garlic, toasted multigrain bread

RACLETTE

*** RACLETTE - TRADITIONAL ... 25**

Raclette (cow's milk cheese pasteurized), roasted rosemary potatoes, cornichons, arugula

* Finocchiona (fennel) salami, bresaola, jamon serrano +7 (choose one) *

LARGE PLATES

*** ENSALADA ESPANOLA ... 20**

Fresh greens tossed with Marcona almonds, cucumber, citrus dressing, shaved Manchego, Boquerones (marinated white anchovies)

BIBB AND RED OAK LEAF SALAD ... 20

dijon vinaigrette, garlic croutons, shaved Gruyere

PENNE BOLOGNESE ... 23

Penne pasta with classic slow cooked Italian tomato meat sauce, Parmigiano Reggiano

HICKORY COLD SMOKED ATLANTIC SALMON ... 22

cucumber, red onion, tomato puree, dill, brown bread

*** TRUFFLED EGG TOAST ... 22**

Toasted brioche, melted aged gruyere, organic eggs, truffle oil, mixed greens

* add Nueske's Apple Wood smoked bacon +4 *

ROSEMARY HAM AND GRUYERE ... 20

Rosemary ham, melted cave aged Gruyere, French whole grain mustard on toasted sourdough bread. Mixed greens, or Cape Cod kettle chips

APPLE WOOD SMOKED BACON BLT ... 20

Applewood-smoked bacon, toasted multigrain bread, heirloom tomato, crunchy bibb, herbed mayo. Mixed greens, or Cape Cod kettle chips

SASANIAN CAVIAR

CLASSIC AMERICAN CAVIAR PADDLEFISH SPOONBILL ... \$95 20Z

Bold and earthy with a smooth, buttery finish and a clean, mild brine

BAERII (SIBERIAN STURGEON) ... \$75 10Z

Smooth, buttery, briny, not salty with a delicate nutty aftertaste. Known for it's pop.

blini, crème fraîche, shallot

* add smoked salmon +10 *

* May be served raw or undercooked. Consuming raw or uncooked meat and poultry, shellfish or eggs may increase your risk of foodborne illness. * Can be modified to create vegan or vegetarian meal