



COCKTAIL PARTY

***With recommended wine and beer pairings; customized cocktails also available**

POTATO PANCAKE

CAVIAR, CREME FRAICHE, CHIVE

***DOMAINE WILLIAM FEVRE, LES CLOS, CHABLIS, GRAND CRU, 2019**

***MAINE BEER COMPANY "LUNCH" IPA**

SCALLOPS

CHORIZO, CORN, CILANTRO, ENDIVE

***CHATEAU D'ESCLANS, ROSÉ, 2022**

***GARAGE BEER CO "GARAGE BEER"**

PRAWNS COCKTAIL

CALABRIAN CHILI BUTTER, HERBS, SALT CITY BREAD BAGUETTE

***ARKENSTONE, SAUVIGNON BLANC, 2020**

***ASAHI BREWERIES "PILSNER URQUELL" CZECH PILSNER**

THAI BASIL SHORT RIB

GRILLED BRAISED SHORT RIB, THAI BASIL, CHILI, CRISPY RICE CAKE

***PINE RIDGE, CHENIN BLANC VIOGNIER, 2022**

***SHATTER, GRENACHE, 2017**

***GARAGE BEER CO "GARAGE BEER"**

CHARCUTERIE

**CLOTHBOUND CHEDDAR, TRIPLE CREAM, MIMOLETTE, ROQUEFORT, IBERICO HAM,
SOPPRESSATA, SEASONAL FRUIT, DARK CHERRY PORT COMPOTE, SALT CITY BREAD**

***SESSANTANNI, PRIMITIVO DI MANDURIA, 2018**

***LOST ABBEY BREWING CO "CABLE CAR" AMERICAN WILD ALE**



COCKTAIL PARTY

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ROASTED FIGS

BLUE CHEESE, CRISP SOPPRESSATA, BALSAMIC, BASIL

****DOMAINE WILLIAM FEVRE, LES CLOS, CHABLIS, GRAND CRU, 2019***

****"GUINNESS" STOUT***

RICOTTA TOAST

WHIPPED RICOTTA, SALT CITY BREAD FOCCACIA, FERMENTED HOT HONEY, TARAGON

****PINE RIDGE, CHENIN BLANC VIOGNIER, 2022***

****LOST ABBEY BREWING CO "CABLE CAR" AMERICAN WILD ALE***

INDULGENCES

BROWN BUTTER TOFFEE CHOCOLATE CHIP COOKIES

****SESSANTANNI, PRIMITIVO DI MANDURIA, 2018***

OLIVE OIL CAKE

DARK CHERRY SAUCE, CARDAMOM WHIPPED CREAM

****SHATTER, GRENACHE, 2017***

GINGERBREAD TIRAMISU

VANILLA CREAM, CARAMEL

****DOMAINE WILLIAM FEVRE, LES CLOS, CHABLIS, GRAND CRU, 2019***