

# EAT

## SOUP OF THE DAY

*Please ask your server or bartender about today's soup*

## MIXED OLIVES

An assortment of Cerignola Black, Green and Red Olives

*Suggested Wine Pairing: Sauvignon Blanc, Bordeaux*

8

## OLIVE OIL WITH GARLIC CLOVES

Pan roasted Garlic and Olive Oil with fried Sage and Rosemary, served with warmed Flatbread

*Suggested Wine Pairing: Sauvignon Blanc, Bordeaux*

7

## BISCUITS & CHUTNEY

Two fresh Biscuits made with Serrano Ham and Manchego, served with our house-made seasonal Chutney

*Suggested Wine Pairing: Champagne, Cava, Prosecco*

7.<sup>50</sup>

## HUMMUS

Roasted Garlic Hummus, served with sliced English Cucumber and warm Flatbread

*Suggested Wine Pairing: Chardonnay*

8.<sup>50</sup>

## SOFRITO CHEESE DIP

A base of Onion, Red Bell Pepper, Tomatoes and Spices blended with Cream Cheese and Goat Cheese and a touch of Sherry, served warm with Tortilla Chips

*Suggested Wine Pairing: Pinot Grigio, Sauvignon Blanc*

9.<sup>75</sup>

## CHICKEN SALAD LETTUCE WRAPS

Three lettuce wraps with all white-meat chicken salad made with toasted almonds, fragrant sage, and blend of spices inspired by the flavors of Morocco

*Suggested Wine Pairing: Sauvignon Blanc or Chardonnay*

10.<sup>75</sup>

**ALL MENU ITEMS ABOVE HAVE TAX INCLUDED and GRATITUDE IS APPRECIATED**

## ARTISAN CHEESE BOARD

Humboldt Fog Goat Cheese, Espresso BellaVitano Sharp White Cheddar and Rogue Valley Smokey Blue Cheese, served with warm Flatbread, Tarragon Pickles, Spiced Mixed Nuts and Seasonal Chutney

24

## CHARCUTERIE BOARD

Iberic dry-cured Chorizo Sausage, 18-month aged Serrano Ham and House-made Country style Pork Pate made with Mushrooms, Walnuts and Bourbon, served with warm Flatbread, Tarragon Pickles, Grainy Mustard, and Seasonal Chutney

25

## MUSHROOM & GOAT CHEESE FLATBREAD

Pecan Pesto, Roasted Onions, Portobello Mushrooms braised in red wine and Humboldt Fog Goat Cheese

*Suggested Wine Pairing: Pinot Grigio or Tempranillo*

12

## CRAB BITES

Four 1-oz deep-fried Crab Bites served with a house-made Remoulade Sauce for dipping

*Suggested Wine Pairing: Hidden Crush Chardonnay or Macon-Village Chardonnay*

13

## PURPLE HAZE BEEF SLIDERS

Two Australian grass fed beef Sliders with Pepper Bacon, Roasted Onions and Purple Haze Goat Cheese (notes of Lavender and Fennel) served on Brioche Buns

*Suggested Wine Pairing: Zinfandel, Merlot or Malbec*

14.<sup>50</sup>

## DESSERT

### VANILLA BEAN GELATO

with Figs in Port Wine

6.<sup>50</sup>

### ORANGE CARDAMOM CHEESECAKE

with a Caramel Drizzle

7.<sup>50</sup>

### CHOCOLATE TORTE

with Vanilla Bourbon Crème anglaise

7.<sup>50</sup>