

TOASTS

Smoked Trout \$15

Crostini, Olives, Capers, Herbs, Lemon

Mushroom Conserva \$12

Onion Foccacia, Gruyere, Thyme

Boquerones & Confit Tomato \$13

Grilled Sourdough, Garlic

PLATES

Merguez Lamb Meatballs \$15

Garlic & Dill Labne, Green Olives, Tomato

Fluke Crudo \$18

Blood Orange, Kabayaki, Chilis, Olive Oil

Porcini & Truffle Croquettes \$14

Lemon Aioli, Parmesan

Fried Brussels Sprouts \$13

Grapes, Parmesan, Almonds, Lemon

Grilled Octopus \$17

Warm White Beans, Roasted Peppers,
Lemon, Sherry, Basil

Roasted Baby Carrots \$12

Coconut Harissa, Dates, Pistachios

CHARCUTERIE & CHEESE

3 for \$23

Additional for \$6

Cornichons, Grapes, Mustard, Crackers

Charcuterie

Proscuitto, Acorn Tamworth, Iowa, USA

Salami, Wild Boar, Utah, USA

Mortadella, Pork, Bologna, Italy

Cheese

Four Fat Fowl St. Stephen

Cow, Hudson Valley, USA, Pasteurized

Selles-Sur-Cher

Goat, Loire Valley, France,

Pasteurized

Murray's Cavemaster Cheddar

Cow, New York, USA, Pasteurized

DESSERTS

Madeleines \$9

Lemon Curd

Chocolate Terrine \$12

Roasted Hazelnuts, Olive Oil, Sea Salt

WINE CELLAR