



Wine Bar & Kitchen

Cured Meats & Cheese

Small Board

Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar
Choice of Three Cured Meats & Three Cheeses

Serves 1-2 People

33.

Large Board

Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar
Choice of Five Cured Meats & Five Cheeses

Serves 3-4 People

44.

Grand Tasting Board

Mixed Olives, Toasted Pecans, Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar
Six Cured Meats & Six Cheeses

Serves 4-6 People

55.

Cured Meats

Jambon de Bayonne 11.
(10 Month) cured,
dried ham, France

Bresaola 12.
Air-dried filet
of beef, Italy

Rosette de Lyon 8.
cured pork salami,
Lyon, France

House Made Pâté de Campagne 9.
country style pâté made
from pork and veal

Chicken Liver Mousse 8.
house made chicken liver,
cognac & cream

Pork Rillettes 8.
confit of pork, rosemary
& four spice

Tasting of Cured Meats

3/18. 5/28. 6/35.

Cheeses

Cremeux 8.
cow's milk, triple-crème, soft,
buttery, rich, France

Bûcheron 8.
goat's milk, soft,
creamy, France

Taleggio 8.
cow's milk, semi-soft,
beefy, creamy, Italy

Idiazabal 8.
sheep's milk, semi-hard,
lightly smoked, Spain

Parmigiano-Reggiano 8.
cow's milk, hard,
sweet, Italy

Bleu d'Auvergne 8.
cow's milk, semi-soft,
assertive, blue, France

Tasting of Cheeses

3/18. 5/27. 6/34.

Condiments

Fig Compote
Toasted Pecans

Aged Balsamic Vinegar
Marcona Almonds (+1)

Cornichons
Mixed Olives

Whole Grain Mustard
Toasted Walnuts

Saffron Aioli
Grated Parmigiano

1.

Please Keep in Mind that Making Substitutions on Boards or Tastings May Incur Supplemental Charges.