

## cheese flights 15

choose any three cheeses.

accompanied by dried fruit, apples, pears, toasted nuts and artisanal breads

### global goat

**drunken goat, spain** smooth, semi-soft and mild with a wine-washed and edible rind.

**cypress grove humboldt fog, california** surface-ripened, aged goat cheese from humboldt county. rich, creamy and tangy, with a layer of edible vegetable ash. try it with champagne.

**gouda goat, holland** made in the traditional farmhouse style. an aged, firm cheese that starts sharp and ends sweet.

### spanish queso

**manchego** spain's favorite cheese for good reason; firm, dry and slightly salty, this traditional tapas item is perfect with rustic reds.

**iberico** goat's, sheep's and cow's milks are combined to make this fresh farmer's cheese. mild, semi-soft and creamy white. ethereal.

**cabrales** a natural blue from the caves of northern spain. purple veined, electrifying but not too salty.

### french fromage

**fresh chevre** this young cheese hails from the loire valley where earth inspires wine and food alike. stony and floral, rich and crumbly soft.

**edel de cleron** wrapped in bark and perfumed with scents of the forest. a white, bloomy, brie-like crust gives way to a silky, sexy center.

**epoisses bourgogne berthaut** often called "the king of all cheeses," this brandy-washed soft cow cheese is pungent, creamy, sweet, and complex.

## seafood flight 20

warm crab & artichoke dip with wonton chips  
lobster and cantimpalo croquetas, esmeralda aioli  
scallop wrapped in applewood bacon,  
riesling fuji applesauce.

## charcuterie flight 18

house-made country-style pâté  
lomo (paprika rubbed pork loin)  
dry cured cantimpalo  
french madrange ham  
mousse de foie de canard with truffles  
garnished with capers, cornichons,  
mustard and artisanal breads.

### italian imports

**piave** a hard aged cheese with a long finish of truffles and other earthly treasures.

**talleggio** northern italy's little secret: a buttery and beefy cheese made of cow's milk.

**formaggi piedmontese robiola** a classic traditional soft-ripened cheese made from cow's and sheep's milks. nutty and creamy.

### made in the u.s.a.

**nancy's camembert** from new york's hudson valley. a perennial, award-winning favorite with a bloomy rind, thick creamy texture, and mild sweetness.

**widmer 5-year aged sharp yellow cheddar** a sharp and nutty aged cheddar from our neighbors in wisconsin.

**point reyes farmstead original blue** a hormone-free, artisan blue from california. aged for a minimum of four months, this is full-bodied and slightly pungent.

### accompaniments

artisanal breads 2  
house-toasted nuts 2  
sliced apples and pears 2  
house-spiced spanish olives 4  
green castelvetro olives from italy 4  
baked iberico & quince paste 6

## desserts

### chocolate fondue

callebaut dark chocolate,  
house-made hazelnut poundcake, bananas,  
strawberries, apples, pineapple.

for two 12 for four 20

### chocolate truffle tart 7

served chilled in a hazelnut crust with  
raspberry sauce and fresh whipped cream.

### tres leches cake 7

served with riesling-poached pear.



## the tasting room

corporate social wine tasting private rooms  
executive chef marc kuchenbecker | manager audra meier

## small plates

### grilled beef tenderloin skewers 10

vidalia onion, red pepper, spinach & chevre  
stuffed mushroom, balsamic syrup.

### warm crab & artichoke dip 10

with wonton chips.

### datilles en cazuela 8

bacon-wrapped dates stuffed with manchego,  
roasted red pepper sauce.

### lobster and cantimpalo croquetas 10

with esmeralda aioli.

### grilled chicken skewers 9

fuji apple, red onion, and pomegranate glaze.

### toasted pita 7

with baba ganoush and hummus spreads.

## entrées

### scallops 22

wrapped in applewood smoked bacon, riesling fuji  
applesauce, on mesclun greens, with bacon sherry  
dressing, oven-roasted organic fingerling potato.

### grilled salmon 18

wilted spinach, carrot threads, red pepper,  
garlic and citrus balsamic glaze.

### seared duck breast 20

atop oven-roasted smashed potato & vegetable,  
with champagne tarragon cream.

## tasting plates

a sampling of cheeses, meats, olives and other treasures  
from the major wine regions of europe

### spanish 20

manchego cheese, lomo (paprika rubbed pork loin), dry cured cantimpalo,  
iberico cheese baked with membrillo quince paste, house-spiced spanish olives, peppadew peppers,  
datilles en cazuela — bacon-wrapped dates in roasted red pepper sauce, torta de aciete.

### french 20

edel de cleron cheese, madrange ham, house-made country pâté, mousse de foie de canard with truffles, sliced  
apples & pears, toasted nuts, cornichons, caperberries, and country-style dijon mustard, paris butter wafer.

### italian 20

taleggio cheese, formaggi piedmontese robiola, italian prosciutto, piave cheese,  
castelvetro green olives, pommodoracio tomatoes in olive oil and herbs,  
toasted nuts, and garlic rubbed crostini.

## pizzas

### margherita 9.5

tomato, basil, fresh mozzarella,  
oven-roasted garlic olive oil, dusted with piave.

### provençal 9.5

caramelized fennel, spanish manchego, pine nuts,  
olives and herbes de provence tomato sauce.

### chicken & pesto 9.5

chicken, pesto and fresh goat cheese.

### florentine 9.5

spinach, caramelized onion and  
drunken goat cheese.

### steak house 9.5

beef tenderloin, oven-dried tomato, mushroom,  
point Reyes farmstead blue cheese.

## fondue

### cheese fondue 15

piave fondue with sautéed chicken breast,  
vegetables, apples and artisanal breads.  
serves 2.

### chocolate fondue

callebaut dark chocolate,  
house-made hazelnut poundcake, bananas,  
strawberries, apples, pineapple.

for two 12 for four 20