



TASTE & SAVOR

wine bar

CHARCUTERIE

Chef's Sparkling Board (30)

Three delicate cheeses, honey infused Chèvre, Ewephoria and soft ripened Harbison, with Rosemary Ham and Prosciutto di San Daniele, along House made Truffles, nuts and fruit

Chef's Chardonnay Board (30)

Delice de Mon Sire Soft ripened Brie, P'tit Basque and herb crusted Chèvre, Prosciutto di San Daniele and a truffle paté. Accented with almonds, cashews and a selection of bread.

Chef's Pinot Board (30)

Three cheeses that include the delicious Ewephoria sheep cheese, aged Manchego and a 12-month Comte. Two meats with nice herb and pepper notes, a fennel salami and Sopprassata. Accompanied with dried cherries, dates, pistachios and almonds, and a variety of crisps and fresh bread.

Chef's Cabernet Sauvignon Board (30)

Rogue Smokey Blue, cloth-bound aged cheddar and Parmigiano-Reggiano is served alongside Calabrese and Genoa Salami. Dried cherries, toasted almonds, candied walnuts; assorted olives are served along side of your favorite breads and crisps.

SMALL BITES

Raspberry or Savory Baked Brie (12)

Sweet topped with a raspberry preserve baked in phyllo-dough and topped with Marcona almonds. Savory is stuffed with rosemary and shallots

Crostini (10)

Changes daily please check with your server.

Hot Cheese Bread (7) add Meat (4)

Our chef's creation, fresh French loaf topped with Gruyere, Arugula, and EV Olive Oil

SALADS

Harvest Salad (12)

Fresh apples, dried cranberries, candied walnuts topped with Feta on a bed of arugula and baby spinach

The House (12)

A bed of arugula and spinach, cherry tomatoes, onion, pecans, carrots and Chèvre. With croutons and a pear shallot vinaigrette

Caprese Salad (10)

Sliced tomato, mozzarella, fresh basil drizzled with olive oil and balsamic reduction

DANINI SANDWICHES

Caprese (11)

Tomato, mozzarella, fresh Basil seasoned with Kosher Salt, pepper on a French loaf

Prosciutto and Pesto (14)

Prosciutto di San Daniele, Fontina cheese, pesto sauce, baby arugula, salt, pepper on a French loaf

Rosemary Ham, Brie and Dijon (14)

Uncured rosemary ham, triple cream Brie and Dijon mustard on a fresh French loaf

DESSERTS

Chocolate Torte (7)

Topped with tempered dark chocolate and toasted almonds

House Chocolate Truffle (2)

Hazelnut or pistachio

Sipping Chocolate (7)

BEVERAGES

Coke (5)

Pellegrino 24oz (7) 12oz (4)

Espresso (5)

Latte (7)

Cappuccino (7)

