

flights & towers

<i>any flight of five</i>	25
<i>a tower of ten</i>	45
<i>a tower of fifteen</i>	60
<i>a tower of twenty</i>	70
<i>one of everything</i>	90

mimolette, france, cow 6
semi-firm, fruity, slightly sweet

purple haze, california, goat 6
soft, lavender buds, fennel pollen

explorateur, france, cow 5
triple cream, earthy, rich

carr valley cocoa cardona, wisconsin, goat 6
semi-firm, cocoa powder, nutty & sweet

3 sisters farmstead serena 6
semi-firm, nutty, savory

manchego, spain, sheep 6
firm, dry, slightly salty

estivo, italy, cow 6
semi-firm, mint, verbona & chamomile

drunken goat, spain, goat 5
semi-soft, mild, wine-washed rind

**fiddlehead tomme boggy,
new hampshire, cow 6**
semi-hard, rich, nutty

iberico, spain, goat/sheep/cow 5
semi soft, mild, creamy

taleggio, italy, cow 5
semi-soft, rich, buttery

valdeon, spain, goat/cow 5
semi-soft, blue, earthy

cypress grove humboldt fog, california, goat 6
soft, elegant, vegetable ash

piave, italy, cow 6
hard, slightly sweet, sharp

blueberry stilton, great britain, cow 5
soft, creamy, fruity

country venison pâté, france, 6
ground venison, hazelnut, fresh herbs

mousse de foie, france 6
duck liver, black truffles

lomo, spain 5
dry cured pork tenderloin

duck prosciutto & truffle honey 7
dry cured duck breast

soppressata, italy 5
dry cured salami

cantimpalo chorizo, spain 5
dry cured pork sausage, smoked with paprika

castelvetrano olives, sicily 4
fresh & hearty bright green olives

market tomato & white truffle bruschetta 5
housemade blend of italian spiced tomatoes
& white truffle oil

house-spiced olives 4

blend of house pickled & spiced olives

baked iberico & quince, spain 6
baked spanish cheese with quince paste

giant caperberries & cornichons 4
brined large capers & baby pickles

kalamata olive tapenade, greece 3
housemade kalamata olive spread with garlic & fresh herbs

pomodorigio tomatoes, italy 4
sundried tomatoes with extra virgin oil & herbs

piquillo peppers, spain 4
mild & delicate roasted peppers

house-roasted mixed nuts 4
roasted with lime, onion, garlic & paprika



the tasting room

corporate social wine tasting private rooms
executive chef marc kuchenbecker | director nick luedde

small plates

lemongrass & thai basil mussels 10
chardonnay-coriander consommé.

oaxacan filet mignon 15
mexican spiced dark chocolate mole, basmati rice.

purple peruvian duck confit frites 8
horseradish-manchego cheese fondue.

artisanal wild game 'corn dog' trio 10
trio of apple-brandy duck, blueberry-merlot venison, chardonnay-dijon rabbit sausages.

**hand-breaded
spanish iberico queso frito 8**
oven roast tomato ragout.

cocoa nib-crusted baby lamb chops 16
blueberry stilton polenta,
mint pesto, rosemary demi-glace.

'deviled' east coast crab cake 12
roasted garlic aioli, piquillo pepper coulis.

datilles en cazuela 8
applewood smoked bacon-wrapped medjool dates, chorizo cantimpalo, roast red pepper coulis.

mediterranean duo 7
hummus, baba ganoush, toasted pita.

warm crab & artichoke dip 10
wonton chips.

market greens

market heirloom tomato caprese 8
fresh buffalo mozzarella, market basil,
white truffle & balsamic reduction.

**espresso-rubbed
beef tenderloin salad 14**
market greens, piquillo peppers, pinenuts, capers
red wine & fresh herb vinaigrette.

housemade flatbreads

margherita 14
fresh buffalo mozzarella, piave cheese, tomato,
market basil, oven roasted garlic,
extra virgin olive oil.

provençal 14
caramelized fennel, aged manchego, pine nuts
kalamata olives, provençal herbed tomato ragout.

roast chicken & pesto 14
chicken, pesto and fresh goat cheese.

florentine 14
drunken goat cheese, caramelized onion,
fresh spinach.

shrimp & chorizo cantimpalo 14
hummus, manchego, oven-roast tomato ragout.

fondue

**fondue formaggi
for two 15 | for four 25**
piave fondue, sautéed chicken breast,
market vegetables, apples, artisanal bread.

**chocolate fondue
for two 15 | for four 25**
callebaut dark chocolate, poundcake,
fresh bananas, strawberries, apples, pineapple.

sweets

**maple & crispy prosciutto
bread pudding 8**
black dog whiskey gelato.

housemade fudge lollipop duo 7
dark mexican chocolate, white fudge.

**dark chocolate-covered
strawberries 8**
white fudge drizzle.

black dog gelato trio 7
pumpkin spice, milk chocolate & pistachio.