

CHARCUTERIE

Sweet Soppressata 7

Serrano Ham 8

FROMAGE RÉGIONAL

California-Cypress Grove Truffle Tremor-Goat floral-herb-mushroom 11

Canada-Aged White Cheddar-Cow sharp-salty 9

Chef's Choice of Triple Cream-Cow buttery-earthy-rich 9

Holland- Aged Roomano Gouda- Cow sweet-salty-butterscotch 9

CA-Cypress Grove Midnight Moon-Goat nutty-brown butter- caramel finish 10

New Zealand- White Cheddar Cow, grass fed, aged 3 years 9

England-Il Truffilino Cow earthy, rich 11

Spain-Manchego Sheep nutty, slightly salty 9

Cheddar Tasting- Canadian white cheddar, Il Truffilino English cheddar, and New Zealand grass fed cheddar 20

Wisconsin Buttermilk Blue Cheese -Cow mild-creamy-beginners blue 9

CA-Cypress Grove Humboldt Fog-Goat floral-herbal-citrus finish 10

CA-Cypress Grove Tasting Humboldt Fog, Midnight Moon, Truffle Tremor 20

FLATBREADS

Rustic- smoky bacon, caramelized onion, arugula, dried cranberry and smoked mozzarella 10

Margherita- marinara, fresh mozzarella & fresh basil 9

Midnight Apple- roasted garlic olive oil, caramelized onion, sliced apple, Midnight Moon goat cheese & fresh thyme 12

Crab, Spinach, Artichoke-crab, spinach, and artichoke hearts in a creamy Romano cheese spread 12

TAPAS

Lollipop Lamb Chops grilled & served with almond-mint pesto	18
Seafood Trio for Two- colossal lump crab, lobster claw & jumbo shrimp with complementing sauces	32
Tapas Surf & Turf for Two Two grilled shrimp & scallops with your choice of lollipop lamb chops or Filet Mignon	33 48
Baked Brie- petite goat's milk brie rubbed with raspberry sauce & baked in puff pastry	20
Tapas Filet Mignon- with grilled asparagus	40
Roasted Garlic Hummus- with vegetable sticks, grilled pita & sesame bread sticks	10
Quinoa and black bean fritters- flash fried with house roasted salsa	10
Shrimp- prosciutto wrapped, finished with a balsamic glaze	16

TAPAS

Baked Lobster Mac & Cheese for Two- lobster claw & chef's choice of pasta in an aged Gouda sauce	30
Scallops and bacon- seared diver scallops topped with bacon-onion jam	20
Wine cellar tater tots- house crafted white truffle and cheddar tater tots with A-1 aioli	10
Escargot Burgundy- garlic & parsley butter emulsion with fresh crostini	10
Tapas Burger with melted cheddar	12