



The Tasting Room
WINE CAFE

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Summer 2011

SMALL PLATES

Roasted Beet Salad 9

Hazel Nut Soil, Frisee, Smoked Ricotta

Lemon and Paprika Infused Hummus 8

Grilled Pita Bread

Bruschetta Rustica 9

Grilled Bread, Mushrooms, Caramelized Onions,
Olive Oil

Truffle Parmesan Fries 8

Grated Parmesan, Chives, White Truffle Oil

Veal Meatballs 10

Creamy Mascarpone Polenta, San Marzano Tomato,
Parmesan Cheese

Roast Garlic Shrimp 12

Arbol Chiles, Lemon, Piquillo Peppers,
Spanish Chorizo

Warm Baked Brie 13.5

Spinach & Artichoke or Raspberry Walnut
Brioche Toast Points, Crostini,
Slow Dough Crackerbread

Seared Sesame Ahi Tuna 14

Wasabi Cream, Ponzu Sauce

PIZZA

Margherita 12

San Marzano Tomato, House Made Mozzarella,
Basil

"Martini Pizza" 13

Vodka Pepper Coulis, Olive Tapenade,
Blue Cheese, Arugula

Prosciutto Pizza 15

Sliced Grapes, Arugula, Goat Cheese, Olive Oil

The Big Fungi 12

Wild Mushrooms, Truffle Oil, 5 Cheese Blend

The Salsiccia 14

Italian Sausage, Tomato Confit, Oregano

The Perfect Piggy 15

BBQ Sauce, Pepperoni, Bacon, Italian Sausage,
Pickled Red Onion



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THE CHEESE BOARD

Grape "Membrillo", Marcona Almonds, Grapes,
French Baguette

Chef's Choice

3 for 18

Baby Belletoile

Cow's Milk, Pasteurized, Triple Cream, France

Barely Buzzed

Cow's Milk, Pasteurized, Semi Firm, Utah

Bucheron

Goat's Milk, Pasteurized, Soft-Ripened, France

Chabrin

Goat's Milk, Pasteurized, Semi-Soft, France

Cabot "Clothbound Cheddar"

Cow's Milk, Pasteurized, Firm, Vermont

Mahon

Cow's Milk, Pasteurized, Semi-Soft, Spain

Piave

Cow's Milk, Pasteurized, Firm, Italy

Ossau-Iraty

Raw Sheep's Milk, Semi-Soft, France

Pt. Reyes Blue

Raw Cow's Milk, California

Veldhuizen "Paragon"

Raw Cow's Milk, Semi-Firm, Dublin, Texas

SALUMI AND CURED MEATS 16

Cornichons, Pomegranate Mustard, French Baguette

Prosciutto di Parma

Genoa

Sopressata

Salumi and Cheese 24

*Chefs Selection of Assorted Cured Meats and
Cheeses*

Cornichons, Black Olives, Piquillo Peppers

DESSERTS

Vanilla Bean Crème Brulee 6

Vanilla Custard, Burnt Sugar, Fresh Berries

Brioche Bread Pudding 6

Carmel Sauce

Chocolate Budino 6

Espresso Cream, Sea Salt