

The Tasting Room Evening Menu

PIZZAS

TTR Pizzas are made ultra thin and crispy

“Seasonal Special” \$13

Marinated, grilled beef fajita meat with fresh jalapenos, tomato sauce, cheddar and Monterey jack cheeses topped with shredded lettuce

Texas “Truffled” Shroom \$14

Texas Portabellas and Shiitake Mushrooms sautéed with onions and garlic, Texas Mozzarella, Imported White Truffle Oil, and Fleur De Sel

Prosciutto and Lomo \$14

Prosciutto di Parma, Spanish Lomo, Seasoned Crushed Tomatoes and Texas Mozzarella

Chicken and Mushroom \$15

Grilled chicken breast, Texas Portobello Mushroom and mozzarella, arugula and Piquillo pepper coulis

Margherita \$12

Citrus infused extra virgin olive oil, fresh basil, Roma tomatoes, Texas “Ovoline” fresh mozzarella and sea salt

“CHARCUTERIE” (The Art of Sausage) \$16

Plate comes with Cornichon, Dijon Mustard, Sliced Boiled Egg, Roasted Red Peppers, and Organic Artisan French Bread

Capicola (Italy)

This special ham is packed in salt and hung to dry in the country air for up to 18 months, making it less fatty than prosciutto with a firmer, more robust flavor

Genoa Salami (San Francisco, California)

Tuscan-style artisan salami made with pork shoulder and seasoned with wild fennel seeds

Parma Prosciutto (Parma, Italy)

This dry-cured prosciutto ham is the Cadillac of Salome

Lomo Embuchado

This delicious, dry-cured pork loin is seasoned with paprika and garlic. It is very lean, yet tender and full of flavor

BEST OF BOTH WORLDS (Charcuterie Combos) \$22

Antipasto Platter

Prosciutto di Parma, Copicola, Genoa Salami, Pepperoncini, olives, roasted red peppers, and Cornichons, and a touch of Parmigiano Reggiano accompanied with Sliced French Baguette

French Riviera

Belletoile Brie, Truffled Pate, Cornichons, Sliced Egg, Cabernet-soaked Cherries with Sliced French Baguette



TAPAS

Tasty Little Bites

Southern Fried Quail \$14

Chipotle Honey Mustard

Snapper Tacos \$11

Grilled Red Snapper with Pico de Gallo and Peppadew Sauce on soft corn tortillas

Panko Fried Calamari \$12

Mango and Roasted Red Pepper Ketchup

Lamb Chops \$13

Chocolate Cherry Demi

Shrimp and Scallop Brochette \$14

Fire Roasted Tomato Vinaigrette

Seared Sesame Ahi Tuna \$16

Sushi Grade Tuna, Sesame Bath

Organic Grilled Chicken Tenders \$9

Lavender Honey Mustard

Lobster and Sweet Corn Fritters \$9

Jalapeno Rémoulade

Jumbo Shrimp Cocktail \$12

"They are huge!"

World Famous Truffle Fries \$8

Grated Parmesan, Fresh Chives, Imported White Truffle Oil

Hummus of the Day \$ 7

Served with Grilled Pita Bread

Baked Goat Cheese \$10

Texas Lone Star Goat Cheese baked with roasted San Marzano Tomatoes, Pine Nuts, Basil Chiffonade and Sliced French Baguette

Beef Empanadas \$9

Traditional Chimichurri Sauce

Smoked Salmon Platter \$11

House made Smoked Salmon, Fresh Cucumber Relish, Tomatoes, Fried Capers, House Made Dill Crème Fraiche and Sliced French Baguette

DESSERTS

Bread Pudding \$6

Specialty of the house with White Chocolate Sauce

Crème Brûlée \$7

Fresh berries

Naked Truffle \$2.50

Fresh Raspberry and Mint



Cheeses From Around the World

THE CHEESE BOARD \$18

Cheeses are accompanied by membrillo (Spanish quince paste), olives, grapes, Marcona almonds and local artisan breads. Select from one of these “regional” cheese boards

Tasting Room Favorites

Three Month Manchego

Cave-aged Manchego with a beautiful, buttery texture and nutty flavor

Tellegio

An Italian creamy soft cow’s milk cheese with a fruity yeasty flavor that get’s more complex and assertive with age

Gouda Oude Kaas

A rare 5-year aged Dutch Gouda with large crystals, a butterscotch flavor and intense nuttiness

World Traveler

Grand Cru Gruyere

Small eyes dot the rich ivory interior and the complex flavors include nutty, earthy and fruity undertones

Belletoile Triple-Cream Brie

Belletoile brand is widely recognized as the Rolls Royce of French triple cream brie
This is made with 70% cream; it is mild and extremely smooth

Drunken Goat Cheese

From the Murcia region of Spain, you will experience a mild and rich flavor with a clean sweet and spicy finish from the wine

Create Your Own Cheese Board: Pick any 3

Grand Cru Gruyere

Three Month Manchego

Belletoile Triple-Cream Brie

Tellegio

Drunken Goat Cheese

Gouda Oude Kaas

Parmigiano Reggiano

Maytag Blue Cheese

