



## Wine Bar & Kitchen

### Cured Meats & Cheese

#### Small Board

Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar,  
Baguette & Walnut-Cranberry Raisin Bread

Choice of Three Cured Meats & Three Cheeses

Serves 1-2 People

30.

#### Large Board

Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar,  
Baguette & Walnut-Cranberry Raisin Bread

Choice of Five Cured Meats & Five Cheeses

Serves 3-4 People

41.

#### Grand Tasting Board

Mixed Olives, Toasted Pecans, Fig Compote, Whole Grain Mustard, Cornichons, Aged Balsamic Vinegar,  
Baguette & Walnut-Cranberry Raisin Bread

Six Cured Meats & Six Cheeses

Serves 4-6 People

50.

#### Cured Meats

Serrano Ham 9.5  
(15 Month) cured,  
dried ham, Spain

Bresaola 10.  
air-dried filet  
of beef, Italy

Rosette de Lyon 7.  
cured pork salami,  
Lyon, France

House Made Pâté de Campagne 8.  
country style pâté made  
from pork and veal

Chicken Liver Mousse 7.  
house made chicken liver,  
cognac & cream

Pork Rillettes 7.5  
confit of pork, rosemary  
& four spice

#### Tasting of Cured Meats

3/16. 5/26. 6/31.

Baguette, Cornichons, Whole Grain Mustard  
& Aged Balsamic Vinegar

#### Cheeses

Cremeux de Bourgogne 7.  
cow's milk, triple-crème, soft,  
buttery, rich, France

Bûcheron 7.  
goat's milk, soft,  
creamy, France

Taleggio 7.  
cow's milk, semi-soft,  
beefy, creamy, Italy

Idiazabal 7.5  
sheep's milk, semi-hard,  
lightly smoked, Spain

Parmigiano-Reggiano 7.5  
cow's milk, hard,  
sweet, Italy

Bleu d'Auvergne 7.5  
cow's milk,  
semi-soft, blue, France

#### Tasting of Cheeses

3/15. 5/25. 6/30.

Baguette, Walnut-Cranberry  
Raisin Bread & Fig Compote

#### Condiments

Fig Compote  
Toasted Pecans

Aged Balsamic Vinegar  
Marcona Almonds (+1)

Cornichons  
Mixed Olives

Whole Grain Mustard  
Toasted Walnuts

Saffron Aioli  
Grated Parmigiano

1.

Please Keep in Mind that Making Substitutions on Boards or Tastings May Incur Supplemental Charges.