

CURATED

MIL GRACIAS

INCLUDES:

HOUSE-ROASTED MIXED NUTS | salty, sweet & a bit of spice
HONEY | pairs perfectly with any cheese
WARM OLIVES | marinated in olive oil, herbs & citrus
MOSTARDA | made in house
FRUIT PRESERVE | also great with cheese
PICKLES | may or may not be cucumber
BREAD + CRACKERS | including items from Victorian Bakery

chef's selections are:



CHEESES

- #1 MANCHEGO | DOP | SHEEP | SPAIN
ivory colored, pasturized, sharp and full
flavored with sweet finish | pair with rioja
blanca, merlot, dry cider, lager
- #2 RED ROCK | CHEDDAR BLUE | COW | WI
dark orange colored, pasturized, aged 3+
months, firm yet creamy texture, mild
cheddar and blue cheese | pair with rioja, cab,
tawny port, bourbon
- #3 HUMBOLDT FOG | CYPRESS GROVE | GOAT | CA
creamy goat cheese with a line of ash running
through its center, light aging, cream lining
and paper-thin brim | pair with sour ale, rose,
sauvignon blanc



MEATS

- #1 JAMON SERRANO | DRY-CURED | PIG | SPAIN
aged 12+ months, firm texture, robust flavor,
purple-red in color, low salt content | pairs
with aged red wine, champagne, wheat beer
- #2 SPANISH CHORZO | DRY-CURED | PIG | SPAIN
cantimpalo style with thickly ground pork,
pimentón and garlic, slightly smoky paprika
aroma | pairs well with spanish or old world
reds, rioja blanca, malty or amber beer
- #3 COPPA | DRY-CURED | PIG
whole muscle dry-cured salame, aged with
herbs for four to six months, mellow in flavor,
and melts in your mouth | pair with syrah,
riesling, or cabernet



PLANTS | VEGGIES

- #1 CARAMELIZED FENNEL BULB |
CCA FARM - LOCAL
fresh fennel bulb, salt and pepper, and fennel
pollen with gremolata (toasted bread crumbs,
parsley, and lemon zest) | pairs with sauvignon
blanc, zinfandel, sour beer
- #2 STUFFED PIQUILLO PEPPERS
2 peruvian piquillos stuffed with whipped
chevre and fresh herbs, finished with olive oil
and aged sherry vinegar | pairs with gamay,
riesling, amber beer, gin or vodka
- #3 WHITE BEAN SPREAD
with olive oil, roasted garlic, lemon, herbs, sat
& pepper | pairs with pinot noir, sauvignon
blanc, pilsners, gin or vodka

bits of information:

MOSTARDA is a condiment made with fruits in a
mustard-flavored syrup | it's a little sweet, a little
spicy, and a little savory

WHY WARM OLIVES? it boosts flavor and enhances
the richness and aromas of the citrus, herbs and oil

WHAT DOES "DOP" STAND FOR IN WINES & FOOD?
it is short for Denominazione di Origine Protetta or
"Protected Designation of Origin" this certification
is a guarantee that the food was made
& grown/raised by local farmers and
artisans, using traditional methods
must ONLY be sourced from the
designated region. Countries that
use DOP include Italy, France & Spain



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- #1 MIDNIGHT MOON | GOUDA | GOAT | CA
ivory colored, pasturized, aged for six or more, dense and smooth, flavors of brown butter & caramel | pair with syrah, zinfandel, sweet sherry
- #2 ROTATING BLUE CHEESE | CHEF'S CHOICE
ask your server for details about this week's blue
- #3 NANCY'S | CAMEMBERT | SHEEP & COW | NY
soft ripened, semi-soft, very buttery and well salted | pair with champagne, dark beer, dessert wine (botrytis a plus)
- #4 TOMA | POINT REYES | COW | CA
farmer's style white cheese, mild and versatile, creamy semi-hard texture | pairs well with chardonnay, pinot noir, or amber beer

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- #2 DUCK RILLET | POTTED MEAT | HOUSE-MADE
seasoned with shallots, garlic, and brandy and served with dijon mustard and cornichon (tiny sour pickles) | pairs with full body cabernet sauvignon, pinot gris, oaked chardonnay, lager, scotch or bourbon
- #3 BRESAOLA | DRY-CURED | BEEF | NY
flavored with porcini mushrooms and black pepper | pair with red zinfandel, gewürztraminer, malty or amber beers

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CCA FARM - LOCAL
fresh fennel bulb, salt and pepper, and fennel pollen with gremolata (toasted bread crumbs, parsley, and lemon zest) | pairs with sauvignon blanc, zinfandel, sour beer
- #2 WILD MUSHROOM CONSERVA |
SPROUT IT FARM - LOCAL
assorted wild mushrooms, olive oil, dry garlic infused sherry vinegar, chili flake, bay leave and hard herbs | great companion to cured meats | old world reds, reisling, amber beer, gin or vodka

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