

ARTISAN CHEESE FLIGHTS

includes rustic bread, apples, pears & grapes

AROUND THE WORLD

Manchego, Spain (sheep)
1 yr aged + zesty exuberance + firm + dry

Humboldt Fog, Cypress Grove, CA (goat)
creamy + luscious + center ribbon of ash

Roomano Gouda, Netherlands (cow)
3 yr aged + sweet salty butterscotch

CLASSIC

Truffle Pecorino, Le Delizie, Italy (sheep)
tangy nuttiness + caramel finish

Laura Chenel's Chevre, Sonoma, CA (goat)
soft + fresh creamy + hint of grass

Mt Tam, Cowgirl Creamery, CA (cow)
*organic + triple cream + firm + buttery
earthy white mushroom*

CHEF'S AMERICAN PICK

Coupole, Vermont Creamery, VT (goat)
soft + dense center + sharp complexity

Point Reyes Blue, CA (cow)
semi soft + blue veined + mellow blue flavor

Clothbound Cheddar, Jasper Hill, VT (cow)
*tangy nuttiness + caramel finish
rustic crystalline texture*

TASTE & SHARE

TOMATO BASIL SOUP
white truffle oil

GOAT CHEESE BEIGNET
goat cheese + honey + cracked pepper

FRITTO MISTO
*calamari + rock shrimp
spicy fresno chile sauce*

FIG & GORGONZOLA BRUSCHETTA
*mission figs + gorgonzola
balsamic reduction*

WAGYU MEATBALLS
*san marzano tomato sauce + reggiano
rustic bread*

LOBSTER & SHRIMP POTSTICKERS
roasted fresno chilies + spicy lemon sauce

CHARCUTERIE BOARD
*prosciutto + salami + soppressata
manchego cheese + antipasti*



BEVERAGES

PANNA

PELLEGRINO

PASSION FRUIT MANGO TEA

COKE, DIET COKE, SPRITE

FRENCH PRESS COFFEE & DECAF



STONE FIRED PIZZA

MARGHERITA
tomato sauce + basil + fior di latte

THE BUTCHER
prosciutto + salami + soppressata + italian sausage

* CRÚ STEAK
*beef tenderloin + red onion + baby greens + parmesan
mozzarella + balsamic glaze*

PEAR & GORGONZOLA
d'anjou pear + caramelized onion + basil + honey + parmesan

SANDWICHES & MAINS

GRILLED CHEESE & TOMATO BASIL SOUP
taleggio cheese panini + white truffle oil

* AHI TARTARE SALAD
*arugula + avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade + grilled ciabatta*

COBB SALAD
*grilled chicken + avocado + smoked bacon + marble potatoes
heirloom tomato + point reyes blue + 6 minute egg*

SEARED STEAK SALAD
artisan greens + heirloom tomatoes + blue cheese vinaigrette

* NAPA BURGER
*fig jam + caramelized onion + humboldt fog
arugula + roast tomato + french fries*

HERB CRUSTED JUMBO SHRIMP SALAD
*baby lettuces + tomatoes + red onion + shaved brussels sprouts
lemon thyme vinaigrette*

CRISPY CHICKEN SANDWICH
buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.