

CHARCUTERIE

PÂTÉ / TERRINE

campagne	arlington, virginia
duck rilette	quebec, canada
mousse truffée	normandy, france
pheasant	hayward, california

DESCRIPTION

pork, garlic, cognac, plums
spiced, shredded duck meat
chicken liver, black truffle, madeira
tender pheasant, figs, pistachios

CURED MEAT

bresaola	arlington, virginia
sopressata	friuli, italy
prosciutto	norwalk, iowa
hungarian pepperoni	arlington, virginia

DESCRIPTION

air-cured beef tenderloin
dry-cured pork salami
nutty, sweet, mild saltiness
salt-cured beef with caraway and paprika

TWO ITEMS WITH CRACKERS, OLIVES, & CORNICHON PICKLES 12
EACH ADDITIONAL ITEM 5

DIPS

OLIVE TAPENADE 9

cured tomatoes, grilled cipolline onions, sesame flatbread

HUMMUS 8

mixed olives, roasted red peppers, sesame flatbread

ROASTED RED PEPPER - FETA 9

marinated artichokes, cornichons, sesame flatbread

TRIO 20

three dips, marinated artichokes, cured tomatoes, grilled cipolline onions, sesame flatbread

PRESSED SANDWICHES

CHEESE 9

tillamook cheddar and cured tomatoes

PROSCIUTTO 11

la quercia prosciutto, cured tomatoes, mozzarella, basil pesto

TURKEY 11

cured tomatoes, gruyère, grain mustard

VEGETABLE 11

roasted red peppers, grilled eggplant, goat cheese

ACCOMPANIED BY A SELECTION OF ANTIPASTI

CHEESE

BLUE

hubbardston blue
roaring forties
cashel blue grubb
bleu d'auvergne*

ORIGIN

hubbardston, massachusetts
king island, australia
county tipperary, ireland
auvergne, france

DESCRIPTION

rich, creamy with notes of mushrooms and truffles
full-bodied, honey-sweet, nutty
semi-hard, salty with notes of tarragon, white wine
balanced body with notes of grass and wildflower

COW

brillat savarin
cahill irish porter
pont l'évêque
piave

ORIGIN

normandy, france
county limerick, ireland
normandy, france
veneto, italy

DESCRIPTION

triple crème, buttery, rich, smooth
full bodied, pungent, marbled with Guinness
soft texture, savory and piquant with bloomy rind
hard granular texture, intense nuttiness

GOAT

smoked capri
ibores
selle sur cher
silver chèvre

ORIGIN

hubbardston, massachusetts
extremadura, spain
loire, france
quebec, canada

DESCRIPTION

smooth, creamy texture with sharp Hickory notes
long finish, paprika and olive oil rubbed
mild, creamy, hint of citrus
creamy, smooth, light, tart

SHEEP

idiazabal
peconrino boschetto
pecorino brillo chianti
p'tit basque

ORIGIN

encartaciones, spain
sardinia, italy
sardinia, italy
basque region, france

DESCRIPTION

firm, rich, slightly smokey with hints of nuttiness
dense and creamy, accented with truffles
soft delicate sweetness, rind washed in red wine
firm, creamy, sweet and salty

* MADE WITH RAW / UNPASTEURIZED MILK

THREE CHEESES WITH CRACKERS, OLIVES, & CORNICHON PICKLES 12
EACH ADDITIONAL CHEESE 4

CHOCOLATES

ITEM

caramel
classic
montezuma
pistacchio
warm clove
earl gray

DESCRIPTION

milk chocolate ganache with slow cooked caramel and fleur de sel
bittersweet valrhona manjari chocolate dusted with red cocoa powder
venezuelan chocolate with chipotle peppers and cinamonn/cayene dust
dark chocolate ganache filled with fine pistacchio butter
dark chocolate with fresh ground cloves, saigon cinnamon, ancho chili, vanilla
dark chocolate with ground tea leaves and candied violet

EACH PIECE 2