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## Salads

All Salads are lightly tossed in Dressing and served with Toasted Croutons on the side.

### ANTIPASTO SALAD

Romaine, Italian Dried Salami, Sopressata, Asiago with Aged Balsamic Vinaigrette \$9

### BUFFALO CHICKEN SALAD

Buffalo Chicken, Gorgonzola Crumbles, Tomatoes and Red Onions with Blue Cheese Dressing on the side \$10

### SESAME ENCRUSTED TUNA SALAD

Sesame Encrusted Tuna, Sliced Avocado over Mixed Field Greens tossed in Ginger Dressing and Sesame Soy Sauce on the side \$13

### FILET MIGNON SALAD

Filet, Artichokes and Shaved Aged Gouda over Mixed Field Greens tossed in Balsamic Vinaigrette Dressing and drizzled with a Balsamic Reduction \$13

## Sandwiches

Served with your choice of Side Salad: Mixed Greens with a Raspberry Walnut Vinaigrette or Chopped Romaine with a Balsamic Vinaigrette

### TURKEY, BRIE AND AVOCADO

Turkey, Brie and Avocado on a French Baguette \$9

### CAPRESE FLATBREAD

Tomatoes, Fresh Mozzarella and Mixed Field Greens in a Aged Balsamic Dressing on a Flatbread \$9

### TASTINGS CLUB

Turkey, Prosciutto, Capicola, Fresh Mozzarella and Tomato on a Toasted Ciabatta \$9

### ITALIAN SAUSAGE SANDWICH

Italian Sausage topped with Caramelized Honey/Balsamic Onions, Roasted Red Peppers, Tomato Basil Sauce and Provolone Cheese on Toasted Ciabatta \$10

### FILET MIGNON SANDWICH

Filet, Roasted Tomatoes, Caramelized Onions and Gorgonzola Crumbles on a French Baguette \$13



## Flatbread Pizzas

a wine experience

### MARGHERITA PIZZA

Fresh Mozzarella, Whole Leaf Basil with Provolone & Mozzarella blend over a Tomato Basil Sauce \$8

### NAPA VALLEY PIZZA

Basil, Artichokes, Feta, Toasted Pine Nuts with Provolone & Mozzarella blend over a Basil Pesto Sauce \$8

### GOAT CHEESE AND FIG PIZZA

Prosciutto, Diced Black Mission Figs and Caramelized Honey/Balsamic Onions with Herbed Goat Cheese and Toasted Walnuts \$9

### FILET MIGNON PIZZA

Filet, Gorgonzola Crumbles, Caramelized Onions with Provolone & Mozzarella blend over a Tomato Basil Sauce, drizzled with a Balsamic Reduction \$13

### BUFFALO CHICKEN PIZZA

Buffalo Chicken, Gorgonzola Crumbles with Provolone & Mozzarella blend over a Buffalo Sauce topped with Diced Red Onions. \$9

### SPEZIATO TOSCANO PIZZA

Prosciutto, Salami and Capicola with Provolone & Mozzarella blend over a Tomato Basil Sauce \$9

### CHICKEN BRIE AND GRAPE

Chicken, Brie, and Sliced Grapes with Provolone & Mozzarella blend over a Basil Pesto Sauce \$9

### ITALIAN SAUSAGE PIZZA

Italian Sausage, Sliced Tomatoes, Caramelized Honey/Balsamic Onions with a Provolone & Mozzarella blend over Tomato Basil Sauce \$9

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## Dips and Samplers

Served with Crostini and Flatbread

Roasted Red Pepper Hummus \$6

Baked Spinach and Artichoke Dip \$7

Roasted Tomatoes and Herbed Goat Cheese \$8

Mediterranean Dip Sampler \$12

## Tapas

Lobster Bisque \$5

Tomato Basil Bruschetta \$6

Kettle Chips \$5

Prosciutto wrapped Figs with  
Blue Cheese and Walnuts \$6

Roasted Olives \$6

Goat Cheese and Sun Dried  
Tomato Crostini \$8

Fresh Mozzarella and  
Prosciutto Crostini \$8

Parmesan Encrusted Artichokes \$9

## Tastings Bistro Plates

### THAI PEANUT CHICKEN SKEWERS

Tossed in a Thai Peanut Sauce  
and Topped with Toasted Peanuts \$11

### CHICKEN PICATTA SKEWERS

Drizzled in an Herb, Lemon Caper Sauce \$11

### BBQ SHRIMP STUFFED WITH SMOKED RAMBOL

Stuffed with Smoked Rambol Cheese  
and tossed in BBQ Sauce served  
with French Baguettes \$12

### SESAME ENCRUSTED TUNA

Pan Seared and Drizzled with Wasabi  
Ginger and Served with a  
Sesame Soy Dipping Sauce on the side \$12

### PESTO STUFFED SHRIMP

Stuffed with a Lemon Basil Pesto  
and wrapped in Prosciutto \$12

### JUMBO LUMP CRAB CAKES

Drizzled with a Red Pepper Remoulade \$14

### FILET MIGNON ROSEMARY SKEWERS

With Cherry Tomatoes and a  
Warm Blue Cheese Sauce \$14

### PAN SEARED FILET MIGNON MEDALLIONS

Topped with a  
Maytag Butter \$14

### SURF AND TURF

Pan Seared Filet (s) topped with Maytag  
Butter and Shrimp tossed in a Lemon  
Garlic Butter served with French  
Baguettes \$15 (1 filet) \$20 (2 filets)

## Desserts

### TRIPLE MOUSSE CAKE

Decadent Dark, Milk & White Chocolate  
Mousses. \$8

### ASSORTED TRUFFLES

Dark and White Chocolate  
Truffles in Assorted Flavors \$7

### CRÈME BRULEE

Creamy Custard topped with Caramelized Sugar,  
Presented in a Bindi Glass Cup \$9

### FOREST BERRY TART

A Mix of Blueberries and Raspberries  
with a Light Cream Filling in a Butter  
Shortbread Crust \$8

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# Tastings

## Artisanal Cheese Plates

**SAMPLER** \$9.....(Choose ANY 2)  
**PLATE** \$17.....(Choose ANY 4)  
**PLATTER** \$33.....(Choose ANY 8)

### Brie

› Creamy, Buttery, Soft French Cheese with an Edible Rind

### St. Andre

› Rich, soft, buttery French triple-cream Cheese

### Wensleydale with Cranberries

› Tart, soft and creamy English Cheese with Cranberries

### Herbed Goat Cheese

› Creamy, French Cheese with a Tart, Herbaceous flavor

### Maytag Blue

› Tangy, soft, U.S. Cheese with a strong flavor and aroma

### Port Salut

› Rich, mild, semi-soft French Cheese

### Smoked Rambol

› Smokey, semi-soft French Cheese with a Bacon-like flavor

### Gorgonzola

› Savory, pungent, soft Italian Cheese with Bluish-Green veins

### Stilton

› Tangy, mild, semi-firm English Blue Cheese

### Jarlsberg

› Mild, buttery-rich, semi-firm Swiss Cheese

### Manchego

› Mild and full flavored, semi-firm Spanish Cheese

### Dubliner

› Semi-Firm Irish Cheese with Cheddar-like qualities

### Huntsman

› Tangy, mild, semi-firm Stilton blend with a stronger savory flavor

### Asiago

› Rich, nutty, semi-firm Italian Cheese

### Parmigiano-Reggiano

› Nutty flavor, hard Italian Cheese

### Aged Gouda

› Rich, Cheddar-like, firm Dutch Cheese

### Aged Italian Salami

› Salami seasoned with Italian Spices

### Sopressata

› Dried Italian Pork Sausage cured in Red Wine

### Prosciutto de Parma

› Dry-cured Italian Ham, Thinly Sliced

### Black Pepper Salami

› Aged Italian Salami encrusted with a layer of Black Pepper

### Chorizo

› Spanish Pork Sausage with Chili and Garlic

### A TUSCAN PICNIC

› Asiago, Gorgonzola, Black Peppered Salami, Sopressata and Sun Dried Tomatoes \$18

### A ROYAL TREAT

› Huntsman, Dubliner, Stilton, Wensleydale with Cranberries and Walnuts drizzled with Honey \$18

### A TASTE OF CATALONIA

› Manchego, Smoked Rambol, Chorizo, Roasted Olives & Black Mission Figs \$18