

# ARTISAN CHEESE FLIGHTS

*includes rustic bread, apples, pears & grapes*

## AROUND THE WORLD

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

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

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

## CLASSIC

Parmesan Reggiano, Italy (cow)  
*sharp fruity + strong savory*

Délice de Bourgogne, France (cow)  
*triple cream + salty mushroom + slight sweet*

Cashel Blue, Ireland (cow)  
*semi soft + blue veined + mellow blue flavor*

## CHEF'S AMERICAN PICK

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

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

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 + brussels sprouts  
spicy fresno chile sauce*

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

VINE RIPENED TOMATO & BURRATA  
*extra virgin olive oil + torn basil  
grilled ciabatta + balsamic reduction*

LOBSTER & SHRIMP POTSTICKERS  
*roasted fresno chilies + spicy lemon sauce*

CHARCUTERIE BOARD  
*prosciutto + salami + manchego cheese  
foie gras mousse + antipasti + rustic bread*



## 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*

SALSICCIA FLATBREAD  
*goat + mozzarella + roasted pepper + italian sausage*

CHARCUTERIE  
*pancetta + prosciutto + salami + italian sausage*

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  
*avocado + smoked bacon + marble potatoes  
heirloom tomato + point Reyes blue + 6 minute egg*

PAN ROASTED SCOTTISH SALMON  
*brussels sprouts + radicchio + baby spinach + mustard glaze*

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

HERB CRUSTED TUNA SALAD  
*watercress + green beans + brussels sprouts + carrots  
wasabi ginger 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.