

Tastes' Guarantee:

Not happy with a product or our Service? Let our staff know immediately & we'll replace it with no hassle. Or call the owners & we'll try to make it right!
877-935-3008

PRIX FIXE MENU 70/ 2 People

1 BOTTLE WINE + **1 FIRST TASTE** + **1 CHEESE** + **4 TAPAS** + **1 DESSERT**

Select any Red, White or Rose up to 27/Btl

\$10 Upgrade –
Select any wine including Sparkling up to 37/Btl

\$20 Upgrade –
Select any wine up to 47/Btl

← Your choice from our menu →

FIRST TASTES

Warm Roasted Pistachios 3.50
Californian, naturally opened

Olive Tapenade 4
Housemade on Crostini

Herb Infused Dipping Olive Oil 4
w/ Artesian Bread

Brie Stuffed Dates 6
Wrapped in Jamon Serrano (Cured Ham) w/ a Balsamic Reduction

Hummus 5.50
Lemon Garlic & Roasted Red Pepper w/ Warm Pita Bread

Chilled Shrimp Cocktail 9
Shrimp w/ Housemade Cocktail Sauce

Norwegian Smoked Salmon 7
w/ Capers & Horseradish Sauce on Crostini

Marinated International Olives 4.50
Castelvetrano, Kalamata, Petite Nicoise, Manzanilla

Nut Tray 3.50
Mixed Nuts & Pistachios

CHEESES

All Cheeses come w/ dried or fresh fruit, nuts and Artesian Bread

- Rustico Black Peppercorn** Italian Semi-soft Sheep's Milk 5
Manchego Spanish Raw, Unpasteurized Sheep's Milk 5
Chimay Trappist Belgian Semi-soft Cow's Milk 6
Cahill Porter Irish Cheddar Cow's Milk 5
Gouda 3-Year Reserve Dutch Hard Cow's Milk 6
Brillat Savarin French Triple Crème Cow's Milk 5
House Goat Cheese American Mild Goat's Milk Rubbed w/ Infused Fruit & Spice 5
Blue D'Auvergne French Blue Cow's Milk 5

SOUPS & SALADS

- African Peanut Soup** Chicken, Fire Roasted Tomatoes, Onion & Fresh Spinach 5
Strawberry Salad Smoked Chicken, Strawberries, Almonds, Spinach, Poppyseed Dressing 6.50

PANINIS

- Grilled Cheese** Gruyere & Brie w/ Chipotle Aioli on the side 7.50
Smoked Salmon Gruyere, Spinach & Capers w/ Horseradish Sauce 8
Mediterranean Gruyere, Roasted Vegetables, Olives, Sundried Tomato w/ Pesto 7.50
Smoked Chicken Gruyere, Spinach w/ Chipotle Aioli 8
Jamon Serano Spanish Cured Ham, Gruyere, Spinach w/ Balsamic Glaze 9

SMALL PLATE TAPAS

VEGETARIAN

- Mediterranean Medley** Eggplant, Artichoke, Red Pepper, Garlic, Olives, Sundried Tom 5.50
Potato Latkes w/ Sour Cream, Green Apple & Cranberry 6
Stuffed Pastas
 Saccotini 5 Cheese w/ Basil Pesto 4.50
 Ravioli Butternut Squash w/ Sage Butter 4.50
Tuscan Crepes w/ Roasted Vegetables & Beurre Blanc 7

SEAFOOD

- Lump Crab Cake** w/ Horseradish Aioli on a bed of Spinach 8
Garlic Shrimp in a Herbed Butter-Wine Sauce w/ Artesian Bread 8.50
Canadian Herring in White Wine w/ Crostini 5

MEAT

Meatballs

Belgian Curry Aioli & Pineapple 4.50

Bing Cherries & Sour Cream 4.50

Spanish Sampler Chorizo Sausage & Manchego Cheese w/ Olives & Artesian Bread 8.50

Smoked Chicken Crepe w/ Sautéed Mushrooms, Roasted Red Pepper & Beurre Blanc 7

PLATES TO SHARE

5 Cheese Plate Chef's Choice of Five Cheeses 23

Antipasto Plate 2 Cheeses, 2 Meats, Mediterranean Antipasto Mix, Olives & Bread 24

Swiss Cheese Fondue w/ Artesian Bread 14

Saucisson & Charcuterie 15

Cured Meats w/ Balsamic Cipollini Onions, Cornichons, Mustard & Artesian Bread

Dessert Cheese Plate Chef's Choice of Three Cheeses 14

DESSERTS

Dame Blanche Vanilla Gelato w/ Melted Belgian Chocolate & Whipped Cream 6.75

Affogato Vanilla Gelato w/ a Shot of Espresso & Whipped Cream 6.50

Almond Fruit Tart w/ a Seasonal Fruit Glaze 6

Gilda's Apple Crisp Granny Smith Apples w/ Cranberry's 6.50

Limoncello Truffle Italian Lemon Coated Vanilla Sorbet w/ Limoncello center 5.50

Cherries Jubilee Vanilla Gelato Topped w/ Warm Bing Cherries & Whipped Cream 6.75

Flourless Chocolate Torte Topped w/ Warm Belgian Chocolate & Mixed Berries 6.50

Chocolate Fondue w/ Pound Cake & Fruit 6

Crepe Citron w/ Fresh Squeezed Lemon & Super Fine Sugar 5

Crepe de Liege w/ a thick Sirop made from a reduction of Apple, Pear & Date 5

Kristel's Belgian Chocolate Truffles Handmade, in-house 3

Profiteroles Dutch Cream Puffs w/ Warm Dark Chocolate & Whipped Cream 5.50

A la Mode Add Vanilla Gelato Dessert to any 2