

## Cold & Crisp

### Olive Blend

marinated in orange and thyme 6

### Pequillo Peppers

stuffed with 3 cheeses 7

### Roast Asparagus

serrano ham and truffle oil aioli 7

### Cheese Plate

assorted cheeses, herb infused honey, crostinis 12

### Meat Plate

assorted meats, tapenade, roasted almonds 11

### Mesclun Salad

poached figs, goat cheese, candied walnuts, sweet balsamic dressing 10

### Crab Meat Canapes

cream cheese, chives, tomato confit 10

### Lemonade Shrimp Cocktail

cilantro honey aioli 12

### Tuna Tartare

olives, tomato, capers, lime juice, olive oil 12

### Stuffed Poached Figs

braised short ribs, goat cheese 6

## Chefs Tasting with Wine Pairing

4 courses / 4 wines p/a

## Warm & Lush

### Yukon Gold & Chorizo

roast garlic aioli, pequillo pepper coulis 7

### Grilled Cheese Sandwich

serrano ham, manchego cheese, tomato confit 6

### Crispy Calamari

sweet and spicy glaze, crushed almonds 8

### Shrimp & Chorizo Skewers

tomatoes, cilantro chimichuri 12

### Steamed Mussels

fennel seed, roast garlic, orange zest 9

### Skirt Steak

marinated in parsley and garlic, tomato confit, truffle oil aioli 10

### Slow Braised Short Ribs

roast tomato demi, caramelized onions 8

### Salgados

savory pastries of shrimp, chicken, cod & kibi 10

### Spice Seared Lamb Chops

tomato jam, citrus yogurt 12

### Almond Stuffed Dates

wrapped in bacon, crumbled bleu cheese 7

### Spiced Chicken Skewers

tomato jam, cream cheese 8

### Sliders of the Day

P/A

## Sweet

### Crème Caramel

homemade caramel flan 7

### Flourless Chocolate Cake

peanut butter mousse 7

## Wines By The Glass

Red		Glass	Bottle
Tuscany, Italy	San Leonino Chianti Classico	12	39
Mendoza, Argentina	Tilia Malbec	8	27
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Cotes Du Rhone, France	Belleruche Grenache and Syrah	9	30
Burgundy, France	Domaine Ecard Pinot Noir	11	26
Saint Emilion, France	Chateau Grimard Bordeaux	10	33
Sonoma, California	Lyeth Meritage	12	39
Paso Robles, California	Line 39 Cabernet Sauvignon	9	30
Lodi, California	Lost Angel Petite Syrah	11	36
Napa, California	Cartlidge & Browne Merlot	10	33
Rioja, Spain	Bodegas Montecillo Crianza	10	33
McLaren Vale, Australia	Shoo Fly Shiraz	9	30
<b>White</b>			
New Zealand	Babich Sauvignon Blanc	11	36
Bordeaux, France	Lafite Barons de Rothschild	10	33
Sonoma, California	Red Tree Chardonnay	9	30
Alto Adige, Italy	Kris Pinot Grigio	10	33
Tuscany, Italy	Placido Pinot Grigio	7	24
<b>Sweets</b>			
California	Bonny Doon Framboise 375ml	7	21
France	Chateau les Tuileries Sauternes	9	55
Austria	Sepp Moser Muskat "Ottonel"	8	48
<b>Bubbles</b>			
Italy	Rosa Regale Brachetto	12	36
Italy	Nino Franco Prosecco	12	36
France	Charles de Fere Champagne Blend	9	32
France	Dom Perignon		250
France	Veve Cliqout Ponsardin		150
France	Moet & Chandon		125

## Specialty Cocktails

<b>Sake'rinha</b>	Chilled sake muddled with fresh fruit and served on ice	11
<b>Cosmo Limon</b>	Citrus vodka with fresh lime juice, Cointreau and white cranberry juice	11
<b>Naranja'rita</b>	Silver tequila, fresh lime juice, Grand Marnier and a splash of orange juice	12
<b>Cassini</b>	Vodka, Crème de Cassis and cranberry juice served up with blueberries	12
<b>Le Francais</b>	Vodka, pineapple juice and Crème de Cassis	12
<b>Caipivodka</b>	Vodka muddled with fresh limes and sugar in the raw	10
<b>Sangria</b>	Traditional Spanish drink made with red wine, brandy and mixed fruit	11
<b>56 Daiquiri</b>	Light rum with orange juice, pineapple juice and cranberry juice	10
<b>Bellini</b>	Champagne and peach purée	10