

[today's salumi selections-choose one]

8

brasola, extra virgin olive oil

pair with Finca Flichman Cabernet Sauvignon

Finocchiona, extra virgin olive oil

pair with Tres Palacios Carmenere

coppa, extra virgin olive oil

pair with Domaine Montvac Cotes du Rhone

Jamon Serrano, 18 mo, piparras, extra virgin olive oil

pair with Monte Oton, Garnacha

[today's cheese selection-choose one]

8

Pecorino Rossellino: Italy, raw sheep's milk. Straw colored; dense and firm. Nutty and herbaceous. Floral on the nose.

served with sour cherry preserves

pair with Medici Lambrusco

Camembrie: Vermont, pasteurized cow's milk. Soft, creamy texture. Mild, milky, and rich.

served with wild strawberry jam

pair with Dibon Cava

Chabichou: France, raw goat's milk. Pale and delicate. Fruity and lightly salty. Mildly goaty.

served with rose petal jam

pair with Charles and Charles Rose

[desserts]

7

chocolate torte, local cherries, whipped cream

custard bread pudding, fresh berries