

Sonoma

WINE & CHEESE

B.Y.O.B. BUILD YOUR OWN BOARD

Choice of One \$9 • Choice of Two \$17 • Choice of Three \$24
Any combination from our CHEESE and/or CHARCUTERIE lists below:

CHEESE

Served with bread, crackers, and honey

BLACK TRUFFLE GOUDA *semi-firm, Italian black truffle (cow) – The Netherlands*

MAPLE SMOKED CHEDDAR *mild, smoky, sweet (cow) – Vermont*

READING RACLETTE *blue, savory, salty (cow) – Vermont*

BABY BELLETOILE *triple cream brie (cow) – France*

COMTE *firm, nutty (cow) – France*

MANCHEGO *raw milk (sheep) – Spain*

REDNECK CHEDDAR *semi-firm, beer-soaked (cow) – Texas*

(p) PURE LUCK CHEVRE *fresh, fennel pollen (goat) – Texas*

(p) pasteurized

(p) LITTLE BOY BLUE *blue, smooth (sheep) – Wisconsin*

(p) KUNIK *soft-ripened, triple cream (goat/cow) – New York*

(p) BARELY BUZZED *semi-firm cheddar, coffee & lavender (cow) – Utah*

(p) OLD FARMDAL *firm, 9-month aged gouda (cow) – Belgium*

(p) GREEN HILL *firm, camembert, nutty, buttery (cow) – France*

(p) GORGONZOLA DOLCE *blue, creamy (cow) – Italy*

(p) SAPORE DEL PIAVE *15-month aged, firm, rich, creamy (cow) – Italy*

(p) UBRIACO PINOT ROSÉ *semi-firm, rose petals, rosé soaked (cow) – Italy*

(p) FIOR D'ARANCIO *blue, stone fruit, honey, orange blossom, (cow) – Italy*

CHARCUTERIE

Served with bread, crackers, and apple-onion jam

CHORIZO RIOJA *paprika-spiced chorizo – California*

CAPRI SALAMI *red wine, fennel – Oregon*

SAN GENNARO SALAME *white & black peppercorns – Oregon*

RIGANI LOUKANIKO SALAMI *oregano & orange zest – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

FINOCCHIONA SALAME *fennel – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

SALAME NAPOLI *herbs – Oregon*

MORTADELLA *with pistachio – Spain*

CHEESE & CHARCUTERIE BOARD

CHEESE: ubriaco pinot rosé (cow), comte (cow), manchego (sheep)

MEAT: bresaola (beef), capri salami (pork), chorizo rioja (pork)

ACCOUTREMENT: honey, walnuts, house-made pickles, olives, dark chocolate, artisanal crackers & cranberry-walnut bread

2-3pp \$35 / 3-4pp \$50

SHARABLE PLATES

FRESH BURRATA

heirloom cherry tomato, extra virgin olive oil, balsamic glaze, ciabatta...15

BRESAOLA PLATE

cured wagyu beef tenderloin, olives, e.v.o.o., ciabatta, stone mustard...14

BAKED ARTICHOKE DIP

ciabatta, wine crackers...12

BAKED BRIE

triple cream brie, honey, apple, sour cherry jam, almonds, wine crackers...14

TORCHED RACLETTE

baked soft pretzel, stone ground mustard, house-made pickles...15

GRILLED CHEESE

pimento, grilled slowdough, house-made pickles, truffle potato chips...14

ACCOUTREMENT

LOCAL HONEY...1

APPLE ONION JAM...1

SOUR CHERRY JAM...1

STONE GROUND MUSTARD...1

PICKLES *house-made*...5

PISTACHIOS *shell on*...5

MARCONA ALMONDS *sea salt*...5

MARINATED GREEK OLIVES...5

GREEN OLIVES *from italy*...5

DRIED FRUIT *figs & apricots*...5

GRANNY SMITH APPLE...3

TONY'S CHOCOLATES (3)...2

GLUTEN FREE CRACKERS...4

SLOWDOUGH CIABATTA &

CRANBERRY-WALNUT *evoo*...5

TORRES BLACK TRUFFLE

POTATO CHIPS 40g...5

SOFT PRETZEL *butter, kosher salt,*

stone ground mustard...5

DESSERT

SALTED CARAMEL CHEESECAKE

marcona almond-graham cookie crust, whipped cheesecake, and caramel...8

EARL GREY CRÉME BRÛLÉE

fresh berries, mint leaves...8

CHAMPAGNE PLATE

assorted berries and dark chocolate...8

DIY S'MORES

graham crackers, chocolate, marshmallows...2-3pp \$12