

# Chef's Corner

## Charcuterie and Cheese Bar

### Cured Meats and Pates

Citterio Prosciutto (domestic)	4.25
Imported Sopressata (Italy)	5.25
Jamon Serrano Ham (Spain)	4.25
Kobe Wagyu Breseola	5.25
Pâté de Campagne	4.25
Ciccioli	4.25
House Daily Feature	4.25
Pastrami Cured Salmon	5.25
Selection of Three	12.50
Selection of Five	20.00

### Artisan Cheese

Saint André	
France, cow's milk, soft	4.25
Bellwether Carmody	
Sonoma, cow's milk, semi-soft	4.25
Cypress Grove Midnight Moon	
Arcata, goat's milk, firm	4.25
Cypress Grove Humboldt Fog	
Arcata, goat's milk, semi-soft	5.25
Point Reyes Original Blue	
Point Reyes, cow's milk, blue	5.25
Selection of Three	12.50
Selection of Five	20.00

### Everything Pickled

Assorted Pickled Veggies	4.25
Deviled Eggs w Sriracha	5.25
Spiced Pickles and Cornichons	4.25

### Chef's Selection

Assorted cheese and meats	24.00
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### Wines by the Glass

<b>Bubbles</b>	
Piper Sonoma, Brut, Sonoma NV	7
<b>Light Whites</b>	
Kenwood, Sonoma County, CA '08	7
Roth, Alexander Valley, '09	9
Zenato, Delle Venezie, Italy, '08	7
Von Kesselstatt, Piesporter, Goldtropfchen, Germany '07	11
Gruner Veltliner, Leth Vineyards Steinagrund, Austria '08	8

### Full Whites

Kenwood, Yulupa, CA '08	7
Hess, Monterey, CA '08	7
Alexander Valley Vineyards, Alexander Valley, CA '08	9
Silverado Vineyards, Napa, CA '07	11

### Light Reds

Mark West, Central Coast, CA '08	7
King Estate, Oregon '08	11

### Full Reds

Bodega Septima, Malbec, Argentina	9
Hahn Estates, Central Coast '07	10
Ray's Station, Sonoma\Napa, '06	9
Avalon, California, '07	8
Clos Du Val, Napa, CA '06	14

### Wine Flights

Choose Any Three	12.50
Choose Any Five	20.00

(All Flights are Based on a 3oz Pour)

Executive chef, Jon Blackford