



"A Step Away from your Everyday"

Special Menu for Wednesday, Nov. 22nd.

Artisan Cheese Platters

Served with Assorted Breads, Marinated Olives, Stone Fruit Chutney, Candied Nuts, Grapes and Strawberries

Le Grand Cru Platter- \$32

Cheese: Peppered Pecorino, Merlot Bellavitano, Poppy Seed Goat Cheese

Meats: Prosciutto, Soppressata, Bresaola

Additional Side Bread- \$1

Warm French Baguette

Soup & Salads

Soup of the Day

Chef's selection of Seasonal Ingredients

Cup- 6 Bowl- 8

Poached Pear Salad GF- \$10

Field greens, Red Wine Pears, Candied Nuts, Goat Cheese, Sherry Vinaigrette

Pairs with La Belle Vie Rosé 2016

Kale Salad GF- \$11

Baby Kale, Roasted Apples, Craisins, Parmesan Reggiano, Spiced Cider Vinaigrette

Pairs with Chardonnay 2015

Sandwiches

Choice of Chips, Soup or House Salad | *Gluten free bread may be substituted*

Mortadella Melt- \$12

Arugula, Sweet Peppers, Provolone, Roasted Garlic Aioli, Herb Focaccia

Pairs with Custom Label Red 2015

French Onion Panini- \$12

Gruyere Cheese, Calvados Caramelized Onions, Herb Focaccia

Pairs with Vino Camino Ed.2

*Our Bistro food is prepared with love not haste; please allow up to 30 minutes to be served
Relax, wine a little and enjoy! For parties of 8 or more, a gratuity of 20% will be added.*