

ASSORTED PLATTERS

A - Choice of three \$16

B - Choice of five \$24

C - Choice of eight \$32

D - Choice of three & F4 Flight \$36

1. Aged Manchego: Spanish - Raw Sheep's milk - Firm
Very silky with more than slight tang and bite. Yet, it seems to melt on the tongue.

2. Shropshire Blue: British - Pasteurized Cow - Soft
Full flavored un-pressed saffron infused with distinctive blue veining and intense flavor.

3. Tête de Moine: Swiss - Raw Cow - Shaved
Meaning the "monk's head", intense fruity flavor and smooth texture.

4. Morbier Yellow: French - Raw Cow - Soft
A rich smooth buttery texture with a unique savory ash line for a distinctive look and style.

5. Aged Parmigiano Reggiano: Italian-Raw Cow-Hard
Sweet, salt, spice and nuttiness that fill your mouth with a little crunch and a caramel finish.

6. French Brie: French - Pasteurized Cow - Soft
Very mild, unassuming, creamy and 60% butterfat.

7. Bucheron: French - Pasteurized Goat - Semi Soft
Soft, flaky paste with a white bloomy rind and a very assertive flavor that sharpens with age.

8. Herb Goat Cheese: French - Raw Goat - Creamy
Special blend of fresh herbs, spices and lemon for a creamy savory experience.

9. Valdeon: Spanish - Pasteurized Cow & Goat - Soft
A strong slightly spicy flavored blue with heavy veining wrapped in sycamore leaves.

CHARCUTERIE

10. Beef Saucisson: French - Spicy Beef Salami

11. Saucisson Sec: French - Hard Pork Salami

12. Duck Liver Paté: French - Mousse of Duck Liver

13. Bresaola: Italian - Dry Salt Cured Beef

14. Sopressata: Italian - Sweet Hard Pork Salami

15. Prosciutto Di Parma: Italian - Salt Cured Pork

*Served with fresh berries, guava paste
caper berries and toasted bread*

FRESH HANDMADE CHOCOLATE by MARTINE'S

Each \$3.75, Choice of two \$7.00,

Choice of four \$12.00

King Tut: Dark chocolate filled with gianduja

Cherry: Dark chocolate filled with a cherry marinated in brandy, enrobed in dark ganache

Piano: Milk chocolate filled w/ butterscotch caramel

Violin: Silky solid white chocolate

CHOCOLATE by JACQUES TORRES

Each \$2.00, Choice of four \$7.00,

Choice of six \$10.00, Choice of nine \$15.00

1. 80% Dark Chocolate: 80% intense dark chocolate ganache with a high cocoa content

2. Bin 27 Port: Dark chocolate infused with Taylor Fonseca Bin 27

3. Golden Espresso: Rich espresso covered in dark chocolate with a touch of gold

4. Grand Cru: Dark chocolate complemented by fine red wine

5. Alizé Hearts of Passion: Passion fruit purée and Alize liqueur in dark chocolate

6. Hazelnut: Fresh ground hazelnuts in milk chocolate

7. Cappuccino: Milk chocolate filled with a rich coffee caramel

8. Got Milk Chocolate: Milk chocolate ganache with a kiss of cognac

9. Love Bug: Key lime ganache covered in delicate white chocolate

DESSERTS

Italian Bomba Tartufo 7

New York Baked Cheesecake 8

Silky Chocolate Mousse 8

Belgian Chocolate Covered Strawberries 9

Warm Chocolate Molten Cake 9

Dark Chocolate Cake 10

Dark Chocolate Fondue w/ Accompaniment 11

Twenty-Layer Crêpes Cake Brûlée 12

(Cream brûlée style cake with 20 layers of crêpe batter and organic whipped cream)