

# FROMAGE & CHARCUTERIE

Manchego 10  
Firm, Unpasteurized, Raw Sheep's Milk

Parmigiano Reggiano 10  
Hard, Unpasteurized Cow's Milk  
Aged 24 months

Murcia Al Vino 9  
Semi Soft, Pasteurized, Goat's Milk,  
Soaked in Red Wine

Cabrales 10  
Firm, Unpasteurized Cow's Milk  
Blue Cheese from Northern Spain

Pierre Robert 10  
Pasteurized, Triple Crème Soft Cow's Milk

Beemster Aged Gouda XO 11  
Hard, Pasteurized, Cow's Milk  
Aged 18 months

Crispy Pig Head Torchon 12  
Served with Apple Bacon Mustard  
and Pickled Shallots

Duck Confit Biscuit 12  
Duck Pastrami and Housemade  
Apricot Mustard

Tuscan Chicken Liver Pâté 10  
Served with Pickled Fennel  
and Broccoli Rabe

Saucisson Sec 10  
Dry cured peppery garlic French sausage.

Mangalitsa 16  
A rare Hungarian "Wooly Pig" that is  
similar in flavor to its cousin, the Iberian  
Black Hoof. Beautifully marbled meat  
with amazing flavor.

Prosciutto di Parma 11  
Salt-cured aged ham from Parma, Italy.  
A hint of nutty flavor from the  
Parmigiano Reggiano used in the pig's diet.

Culatello 12  
Filet of pork thigh cured for over  
one year. Inspired by the prized  
Culatello of Emilia-Romagna.

Finochietta 11  
A Tuscan-style Salume seasoned with  
fennel that is full of flavor.

Chorizo Secco 11  
Dried Berkshire pork sausage seasoned  
with smoked paprika, garlic and hot pepper.

Soppressata Picante 12  
A coarsely ground, dry-cured spicy  
sausage made with lean pork meat,  
pork fat and delicious spices.

**Selezione del Salumiere 26 / 36  
Chef's Pairing of 4 or 6  
Items from this List**

Consuming raw or undercooked meats may  
increase your risk of foodborne illness.

# APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano, Lemon Fennel Vinaigrette 8 🍴

Winter Greens Caesar Salad, Parmigiano Garlic Croutons 10 🍴

Chorizo, Ham and Potato Soup 9

Bacon Wrapped Cabrales Stuffed Dates 10

Patatas Bravas - Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 8 🍴

Olives or Giardineira - Citrus Marinated Olives or Marinated Pickled Vegetables 6 ea/10 both 🍴

# ENTRÉES

Short Rib au Poivre - Chorizo Goat Cheese Mashed Potato, Peppercorn Brandy Sauce 26

Cast Iron Roast Chicken - Creamed Leeks and Brussels Sprouts, Pan Gravy 25

Certified Black Angus Hanger Steak - Pommes Frites, Truffle Butter 29

Seared Arctic Char - Grilled Beet, Swiss Chard, Meyer Lemon and Chiles 29

Cauliflower Steak - Golden Raisin Steak Sauce, Watercress and Roasted Butternut Squash, Spiced Pumpkin Seeds 24 🍴

Risotto Gamberi, Lobster Saffron Broth 28

Housemade Ricotta Gnocchi, Braised Escarole, White Beans and Garlic Confit 25 🍴

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