

# THE BISTRO

## GOURMET MEAT & CHEESE PLATTERS

<b>Fromage Platter</b>	12/17/24
Choose from a selection of 1, 3 or 5 artisan cheeses	
<b>Charcuterie Platter</b>	16
Assorted cured meats and mixed olives	
<b>A Little Bit of Both</b>	24
Selected cured meats and choice of two cheeses	
<b>Dalmatia Fig Spread with Chevre &amp; Lavash</b>	10

## FROMAGE SELECTIONS

### Semi-Soft

- Brie** – France, soft creamy texture, mild
- Camembert** - France, semi-soft, slight salty
- St Andre** – France, triple cream, soft, buttery
- Chevre** – France, soft, creamy tangy
- Havarti** - Denmark, semi-soft, mild, buttery
- Port Salut** – France, soft, savory, slight sweet

### Semi-Hard

- Apricot Cheddar** – UK, crumbly, slight sweet
- Irish Cheddar** – Ireland, sharp, buttery
- Red Fox Cheddar** – Britain, sharp and crunchy
- Smoked Gouda** – Holland, slightly sharp
- Manchego** - Spain, buttery texture, sweet & nutty

### Blue

- Gorgonzola Piccante** – Italy, rich & intense, salty
- Danish Blue** - Denmark, slightly salty, piquant

## MEDITERRANEAN STARTERS

<b>Greek Mezze Platter</b>	23
Feta, Hummus, Tzatziki, Artichokes, Veggies, Olives	
<b>Hummus with Lavash Crackers</b> (sub veggies \$2)	9
<b>Tzatziki with Veggies &amp; Lavash</b>	9
<b>Tomato, Basil, Garlic &amp; Parmesean Bruschetta</b>	9
<b>Roasted Nuts &amp; Mixed Olives with Peppers</b>	8
<b>Mediterranean Trio</b> with Lavash	12
Hummus, Tzatziki, Spicy Walnut-Pepper Muhmarra	

## SPECIALTY DESSERTS

<b>Flourless Dark Chocolate Cake with Raspberries</b>	12
<b>New York Cheesecake with Whipped Cream</b>	9
<b>Mascarpone Mocha Cream Layer Cake</b>	9
<b>Peanut Butter Chocolate Cream Stack</b>	7
<b>Limoncello Gelato with Prosecco &amp; Raspberries</b>	8
<b>Vanilla Gelato Sundae</b> Caramel, Walnuts, Chocolate	10
<b>Chocolate Fondue</b> (per person)	8

## ARTISANAL PLATES

<b>Prosciutto Wrapped Prawns</b>	16
With Arugula and Spicy Chili Oil	
<b>Spicy Drunken Prawns</b>	14
White Wine Garlic Sauce and Crostini	
<b>Lobster Raviolis &amp; Roasted Pear, Blue Cheese Salad</b>	19
<b>Ahi Tower with Won Tons</b>	16
Fresh Ahi Tuna, Mango, Avocado, Soy, Chili Flake	
<b>German or Cheezy Bavarian Sausage Sandwich</b>	11
From Corralitos Market, served on Brioche Roll	
Marinated Peppers & Onions, Grainy Mustard	
<b>Pulled Pork Sliders</b> (3, 4 or 5)	10/13/16
<b>Italian Meatball Sliders</b> (3, 4 or 5)	10/13/16
<b>Warm Bavarian Pretzel &amp; Beer Schmeear</b>	6
Cheddar & Cream Cheese, Beer, Garlic, Chives	

## FLATBREADS

<b>Italian Meatball &amp; Bruschetta</b>	16
Tomato, Basil, Oregano & Mozzarella	
<b>Prosciutto with Arugula &amp; Parmesean</b>	16
Tomato, Basil and Fresh Mozzarella	
<b>All Meat</b>	16
Sopressata, Pepperoni, Salami, Sausage	
<b>Pear, Leek &amp; Blue Cheese</b>	16
Red Pears, Blue Cheese Sause & Balsamic	
<b>Fig, Prosciutto &amp; Goat Cheese</b>	16
Fig Spread with Mozzarella, Arugula & Balsamic	
<b>Spicy Hawaiian</b>	16
Shredded Pork, Pineapple & Vegetables	
<b>Mediterranean</b>	16
Spinach, Feta, Olives, Sun Dried Tomato, Chili Flake	
<b>Italian Sausage with Marinated Bell Peppers</b>	16
Havarti, Spinach, Mozzarella, Arugula	

## CROSTINIS

<b>Warm Brie</b> with Strawberries & Balsamic Reduction	9
<b>Italiano</b> with Sopressata, Havarti & Pepperoncini	9
<b>Shrimp Melts</b> with Bay Shrimp, Havarti & Lemon	9
<b>Smoked Salmon</b> with Crème Fraiche & Capers	9
<b>Artichoke</b> with Spinach & Cream Cheese	9

## SOUP & SALADS

<b>Tomato Basil Soup with Parmesean</b>	7
<b>Shrimp Stuffed Avocado Salad</b>	13
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette	
<b>Roasted Beet with Goat Cheese &amp; Arugula Salad</b>	13
Avocado, Candied Walnuts, Vinaigrette	
<b>Roasted Pear &amp; Blue Cheese Salad</b>	13
Dried Cranberries, Candied Walnuts, Balsamic	
<b>Strawberry, Feta &amp; Smoked Almond Salad</b>	13

Baby Mixed Greens, Balsamic Vinaigrette