

THE BISTRO

GOURMET MEAT & CHEESE PLATTERS

Fromage Platter	12/17/24
Choose from a selection of 1, 3 or 5 artisan cheeses	
Charcuterie Platter	16
Assorted cured meats and mixed olives	
A Little Bit of Both	24
Selected cured meats and choice of two cheeses	
German & Bavarian Sausage Platter from Corralitos*	21
Marinated Peppers & Onions, Grainy Mustard, Chips	
Dalmatia Fig Spread with Chevre & Lavash	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

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

SPECIALTY DESSERTS

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

ARTISANAL PLATES

Prosciutto Wrapped Prawns*	16
Spicy Drunken Prawns	14
White Wine Garlic Sauce and Crostini	
Lobster Raviolis & Roasted Pear, Blue Cheese Salad	22
Ahi Tower with Won Tons	16
Fresh Ahi Tuna, Mango, Avocado, Soy, Balsamic, Chili	
German or Bavarian Sausage Sandwich	11
Corralitos, Marinated Peppers & Onions, Mustard	
Pulled Pork Sliders (3, 4 or 5)	10/13/16
Italian Meatball Sliders (3, 4 or 5)	10/13/16
German or Bavarian Sausage Sliders (3, 4 or 5)	11/14/17
Warm Bavarian Pretzel & Beer Schmeear	6
Cheddar & Cream Cheese, Beer, Garlic, Chives	

FLATBREADS

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

CROSTINIS

Warm Brie with Strawberries & Balsamic Reduction	9
Shrimp Melts with Bay Shrimp, Havarti & Lemon	9
Smoked Salmon with Crème Fraiche & Capers	9
Artichoke with Spinach, Feta & Cream Cheese	9

SALADS

Shrimp Stuffed Avocado Salad*	13
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette	
Roasted Beet with Goat Cheese & Arugula Salad	13
Avocado, Candied Walnuts, Vinaigrette	
Roasted Pear & Blue Cheese Salad	13
Dried Cranberries, Candied Walnuts, Balsamic	
Strawberry, Feta & Smoked Almond Salad	13
Baby Mixed Greens, Balsamic Vinaigrette	
Burrata & Tomato with Arugula & Crostini	14

*Gluten Free