

# *Vintage Vino*

## *Features:*

*Goat Cheese Bruscetta \$8*

*Served with Tonda's Sweet Tomato Jam*

*Caprese Salad Skewers \$8*

*Served with a balsamic reduction and fresh basil*

*Imported Olives with fresh herbs \$5*

*Cured Charcuterie Board \$15*

*With capers, olives, and stone ground mustard*

*Choose any 3    Pepper Crusted Salami*

*Herb Crusted Salami*

*Beef and Garlic Salami*

*Chorizo*

*Duck Mousse Foie Gras with Port*

*Prosciutto di Parma*

*Artisinal Cheese Board (price varies)*

*Served with crackers, fresh fruit and accompaniments*

*Choose Two- \$10    Additional Cheese \$5    Add Cured Meat \$5*

## *Tonight's Featured Cheeses*

*Chevre de Provence- (Goat) Belle Chevre-Alabama*

*Bermuda Triangle- (Goat) Cypress Grove- California*

*Comté- (Aged Cow)- France*

*White Cheddar- (Aged Cow)- Beecher's- Washington*

*Marco Polo- (Aged Cow with Peppercorns)- Beecher's- WA*

*Manchego- (Aged Sheep 6 months)- Spain*

*Rembrant Aged Gouda- (Aged Cow 18 Months+)- Amsterdam*

*Bayley Hazen Blue- (Raw Cow) Jasper Hill Farms- Vermont*

*Chocolate Fondue \$10*

*Served with mixed assortments and fresh fruit*