

# BAR MENU

## WINE FLIGHTS

2 oz pour of each wine listed in the flight

### Classic Reds 12

Syrah, Merlot, Cabernet Sauvignon, Petite Syrah

### Classic Whites 5

Marito White, Viognier, Chardonnay

### Blended Reds 9

Marito Red, Tuska, Tempest

### Vintner's Select 12

Viognier, Chardonnay, Syrah, Tempest,  
Cabernet Sauvignon, Petite Syrah

### My Little Sweet 6

Riesling, Muscat, Dolce Blush, Dolce Red

## CHEESE

Taste 1 for \$6, three for \$14

Each Cheese 1 oz

### Caciotta Alpina

Locally produced goat's milk cheese, 12 month aged, lightly sharp yet creamy

### Lamb Chopper

Born to be mild, a sheep's milk cheese, buttery in flavor with a long complex finish

### Fourme d'Ambert

One of France's oldest cheeses, a cow's milk Blue from the Auvergne region of France

### Saint Andre

A triple cream cow's milk cheese, rich creamy flavor, smooth velvety texture

### Truffle Tremor

The classic flavor of truffle meets the velvety perfection of ripened goat's milk cheese

SUPPLEMENTAL \$2

## CHARCUTERIE

Taste 1 for \$6, three for \$14

### House-made Terrine or Pâté

Chef's daily creation

### Newsom's Kentucky Prosciutto

A family recipe dating from the 1700's  
America's best of the Italian tradition

### Sopressata

Dry cured seasoned course sausage