



Small Bites Menu

Wine Country Cheese Platter

An assortment of cheeses,
charcuterie, nuts and fruits.

Creamy Cambozola Cheese
Topped with **Apricot Jalapeno
Jam**, Sliced Salumi, Manchego
Cheese and **Sweet Balsamic
Mustard**, Prosciutto Drizzled with
Aged Balsamic and Apricot Stilton.

\$15.00

Mediterranean Platter

Lemon Olive Oil Caper Lump Crab
Dip with lemon confit,
Goat Cheese and Pesto Spread
with Sun-Ripened Tomatoes
Drizzled with
Aged Balsamic served with
artichoke hearts and **olives**.

\$11.50

We Olive Cheese Platter

An assortment of cheeses,
charcuterie, nuts and fruits.

Pt. Reyes Blue Cheese Drizzled
with **Pleasant Hill Honey**, Sliced
Salumi, Aged Gouda Cheese,
Truffle Mustard and **Sweet
Balsamic Mustard**, Coppa, Triple
Cream Brie with **Caramalized
Onion Spread**, Arugula Drizzled
with **Aged Balsamic**.

\$15.00

Smoked Salmon Three Ways

Pepper Smoked Salmon with
Capers in **Lemon Olive Oil**,
Smoked Salmon with Pickled
Red Onions in **Apple Balsamic**
and Dill Crusted Smoked Salmon
with Lemon Confit in **Lemon
Olive Oil**. Served with cream
cheese.

\$9.50