

Special Menu for Wednesday, Nov. 22<sup>nd</sup>.



Served with Assorted Breads, Marinated Olives, Stone Fruit Chutney, Candied Nuts, Grapes and Strawberries

## Le Grand Cru Platter- \$32

Cheese: Peppered Pecorino, Merlot Bellavitano, Poppy Seed Goat Cheese

Meats: Prosciutto, Soppressata, Bresaola

Additional Side Bread- \$1

Warm French Baguette



# Soup of the Day

Chef's selection of Seasonal Ingredients
Cup- 6 Bowl- 8

#### Poached Pear Salad GF- \$10

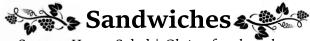
Field greens, Red Wine Pears, Candied Nuts, Goat Cheese, Sherry Vinaigrette

Pairs with La Belle Vie Rosé 2016

### Kale Salad GF- \$11

Baby Kale, Roasted Apples, Craisins, Parmesan Reggiano, Spiced Cider Vinaigrette

Pairs with Chardonnay 2015



Choice of Chips, Soup or House Salad | Gluten free bread may be substituted

Mortadella Melt- \$12

Arugula, Sweet Peppers, Provolone, Roasted Garlic Aioli, Herb Focaccia

Pairs with Custom Label Red 2015

## French Onion Panini- \$12

Gruyere Cheese, Calvados Caramelized Onions, Herb Focaccia

Pairs with Vino Camino Ed.2

Our Bistro food is prepared with love not haste; please allow up to 30 minutes to be served Relax, wine a little and enjoy! For parties of 8 or more, a gratuity of 20% will be added.