

CÉPAGE

🌿 DU PAYS 🌿

CHEESE v

A Selection of French & California Cheeses.
Accompaniments 31 ADD PROSCIUTTO +9

CHARCUTERIE

A Selection of Cured Meats. Olives. Peppers.
Cornichons. House Mustard 31 ADD BURRATA +9

🌿 POUR LA TABLE 🌿

OYSTERS gf

1/2 Dozen Raw. Our Mignonette. Horseradish.
Cocktail Lemon 25

LOBSTER COCKTAIL gf

Avocado. Cucumber. Fennel. Caper-Cocktail.
Lemon 27

STEAK TARTAR gf

Raw Filet Mignon. Caper. Shallot. Egg 35

“DEVILED” EGGS v

Shoyu Style Egg. Truffle Pearls. “Deviled” Aioli 19
ADD SALMON +9

HOUSE SMOKED SALMON

Dijon-Dill. Caper Cream Cheese. Apple.
Hazelnuts 23

WHITE BEAN TRUFFLE SPREAD v

Black Truffle. Balsamic. Beech Mushrooms 21

STUFFED DATES gf

Prosciutto. Goat Cheese. Citrus Syrup.
Candied Pecan 17

🌿 DU CONFISEUR 🌿

POACHED PEAR gf v

Spiced Orange Caramel. Pecan. White Chocolate.
Mascarpone Cream 13

POT DE CRÈME gf v

Chocolate. Sea Salt. Espresso 11

SORBET gf v

Strawberry. Malbec Rosé 11

OFFERED THURSDAY THROUGH SUNDAY 11AM-4PM
DU PAYS SEVERED DAILY

PARIS VALLEY ROAD
ESTATE WINERY