

CÉPAGE

DU PAYS SERVED DAILY. POUR LA TABLE AND DU CONFISEUR
OFFERED THURSDAY THROUGH SUNDAY, 11AM-4PM.

DU PAYS

CHEESE *v*

A Selection of Artisan Cheeses and Accompaniments. 29
ADD PROSCIUTTO +9

CHARCUTERIE

A Selection of Cured Meats. Olives. Peppers. Cornichons.
House Mustard. 29 ADD BURRATA FUMÉ +9

POUR LA TABLE

OYSTERS *gf*

½ Dozen Raw. Cocktail. Lemon. 25

LOBSTER COCKTAIL *gf*

Avocado. Cucumber. Fennel. Caper-Cocktail.
Lemon. 29

SHOYU “DEVILED” EGGS *v*

Soy. Truffle Pearls. “Deviled” Aioli. 19

HOUSE SMOKED SALMON

Dijon-Dill. Caper Cream Cheese. Apple. Pecans. 25

BURRATA & PROSCIUTTO

Tomato Confit. Datterini Tomatoes. Arugula. Truffle.
Borettane Onion. Saba. Olive Oil. 27

DU CONFISEUR

POACHED PEAR *gf v*

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

POT DE CRÈME *gf v*

Chocolate. Sea Salt. Espresso. 13



PARIS VALLEY ROAD
ESTATE WINERY