

## CUISINE

### **Cheese selection \$35**

*A variety of 4 cheeses, sourdough & fig jam, Vegetarian*

### **Nibble Sampler \$23**

*Large pitted olives & sweet rye whiskey roasted Brazil nuts,  
Parmiggiano Regiano, Vegetarian*

### **Shrimp Cocktail (5) \$32**

*Extra Colossal served with spicy sauce*

### **Smoked Salmon \$32**

*Lightly smoked Nova style Atlantic  
Crème fraiche, capers, lemon, dill, toasted brioche*

### **Jamón Ibérico de Bellota \$30**

*2 ounces of thinly sliced Spanish bliss*

### **Spread Duo \$18**

*Baba Ganoush & Hummus served with sourdough, Vegan*

### **Caviar Kaluga amber \$126 (1 oz/30g)**

*served with brioche and sour cream*

### **Grilled Cheese sandwich \$18**

*House-made brioche and aged Comté cheese*

### **Spanish Octopus \$29**

*Served warm and sliced, on a bed of arugula, Spanish paprika*

### **Cheesecake \$17**

*Classic recipe with a touch of anise*

\*Please note: consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne illness. People with weakened immune systems or other chronic illness may be more at risk. If you are unsure of your risk, please consult your physician. We are not a nut free establishment. If you have any food allergy, please notify your server.