

Tastes' Guarantee:

Not happy with a product or our Service? Let our staff know immediately & we'll replace it with no hassle. Or call the owners & we'll try to make it right!
877-935-3008

PRIX FIXE MENU 70/ 2 People

1 BOTTLE WINE

Select any Red,
White or Rose up to
27/Btl

\$10 Upgrade –
Select any wine
including Sparkling
up to 37/Btl

\$20 Upgrade –
Select any wine up
to 47/Btl

+ **1 FIRST
TASTE** + **1
CHEESE** + **4 TAPAS** + **1
DESSERT**

← Your choice from our menu →

FIRST TASTES

- Warm Roasted Pistachios** 3.50
Californian, naturally opened
- Olive Tapenade** 4
Housemade on Crostini
- Herb Infused Dipping Olive Oil** 4
w/ Artesian Bread
- Brie Stuffed Dates** 6
Wrapped in Jamon Serrano (Cured Ham) w/ a Balsamic Reduction
- Hummus** 5.50
Lemon Garlic & Roasted Red Pepper w/
Warm Pita Bread

- Chilled Shrimp Cocktail** 9
Shrimp w/ Housemade Cocktail Sauce
- Norwegian Smoked Salmon** 7
w/ Capers & Horseradish Sauce on
Crostini
- Marinated International Olives** 4.50
Castelvetrano, Kalamata, Petite
Nicoise, Manzanilla
- Nut Tray** 3.50
Mixed Nuts & Pistachios

CHEESES

All Cheeses come w/ dried or fresh fruit, nuts and Artesian Bread

- Rustico Black Peppercorn** Italian Semi-soft Sheep's Milk 5
Manchego Spanish Raw, Unpasteurized Sheep's Milk 5
Chimay Trappist Belgian Semi-soft Cow's Milk 6
Cahill Porter Irish Cheddar Cow's Milk 5
Gouda 3-Year Reserve Dutch Hard Cow's Milk 6
Brillat Savarin French Triple Crème Cow's Milk 5
House Goat Cheese American Mild Goat's Milk Rubbed w/ Infused Fruit & Spice 5
Blue D'Auvergne French Blue Cow's Milk 5

SOUPS & SALADS

- African Peanut Soup** Chicken, Fire Roasted Tomatoes, Onion & Fresh Spinach 5
Strawberry Salad Smoked Chicken, Strawberries, Almonds, Spinach, Poppyseed Dressing 6.50

SMALL PLATE TAPAS

VEGETARIAN

- Mediterranean Medley** Eggplant, Artichoke, Red Pepper, Garlic, Olives, Sundried Tom 5.50
Stuffed Pastas
 Saccotini 5 Cheese w/ Basil Pesto 4.50
 Ravioli Butternut Squash w/ Sage Butter 4.50
Tuscan Crepes w/ Roasted Vegetables & Beurre Blanc 7

SEAFOOD

- Lump Crab Cake** w/ Horseradish Aioli on a bed of Spinach 8
Garlic Shrimp in a Herbed Butter-Wine Sauce w/ Artesian Bread 8.50
Canadian Herring in White Wine w/ Crostini 5

MEAT

Meatballs

- Belgian Curry Aioli & Pineapple 4.50
 Bing Cherries & Sour Cream 4.50
Spanish Sampler Chorizo Sausage & Manchego Cheese w/ Olives & Artesian Bread 8.50
Smoked Chicken Crepe w/ Sautéed Mushrooms, Roasted Red Pepper & Beurre Blanc 7

PLATES TO SHARE

- 5 Cheese Plate** Chef's Choice of Five Cheeses 23
Antipasto Plate 2 Cheeses, 2 Meats, Mediterranean Antipasto Mix, Olives & Bread 24
Swiss Cheese Fondue w/ Artesian Bread 14
Saucisson & Charcuterie 15
Cured Meats w/ Balsamic Cipollini Onions, Cornichons, Mustard & Artesian Bread
- Dessert Cheese Plate** Chef's Choice of Three Cheeses 14

DESSERTS

- Dame Blanche** Vanilla Gelato w/ Melted Belgian Chocolate & Whipped Cream 6.75
Affogato Vanilla Gelato w/ a Shot of Espresso & Whipped Cream 6.50
Almond Fruit Tart w/ a Seasonal Fruit Glaze 6
Gilda's Apple Crisp Granny Smith Apples w/ Cranberry's 6.50
Limoncello Truffle Italian Lemon Coated Vanilla Sorbet w/ Limoncello center 5.50
Cherries Jubilee Vanilla Gelato Topped w/ Warm Bing Cherries & Whipped Cream 6.75
Flourless Chocolate Torte Topped w/ Warm Belgian Chocolate & Mixed Berries 6.50
Chocolate Fondue w/ Pound Cake & Fruit 6
Crepe Citron w/ Fresh Squeezed Lemon & Super Fine Sugar 5
Crepe de Liege w/ a thick Sirop made from a reduction of Apple, Pear & Date 5
Kristel's Belgian Chocolate Truffles Handmade, in-house 3
Profiteroles Dutch Cream Puffs w/ Warm Dark Chocolate & Whipped Cream 5.50
- A la Mode** Add Vanilla Gelato Dessert to any 2