



artisanal platters

Charcuterie

\$19/person

Soppressata, Genoa Salami, Prosciutto, Game Sausages and Assorted Cured Meats, Fruit Preserves, Selection of Artisanal Cheeses, House made Pickled Vegetables, Fine Assortment of Crackers

Antipasto

\$15/person

Mixed Olives, Fine Assortment of Marinated & Grilled Vegetables, Prosciutto, Smoked Mustard, Fresh Fruit, Bocconcini Cheese, Fine Assortment of Crackers

Gastro Cheese Board

\$22/person

Dehydrated Seasonal Fruit, Fine Selection of Artisanal Cheeses, Fruit Preserves, Raw Wildflower Honey, Fine Assortment of Crackers

Fruit Skewers

\$10/person

Melons, Berries, Grapes, Honey Yogurt Dip

Beef Tartare

\$25/person

Finely Minced Filet Mignon, House-made Pickled Red Onions & Gherkins, Slow-Poached Farm Fresh Eggs, Horseradish Shavings, Crostinis

Gravlax Salmon

\$21/person

Cured Atlantic Salmon, Capers, Pickled Red onions, Pickled Jalapenos, Crostinis & Crackers

Court Bouillion Shrimp Cocktail

\$18/person

Shrimp Slow Poached in Lemon, Parsley & White Wine Broth served with Cocktail Sauce

