

CAVIAR & BANANAS

GOURMET MARKET AND CAFE

SMALL PLATES MENU

Choose: One for \$6 | Three for \$17 | Six for \$30

Brie & Candied Pecan Flatbread Fresh Seasonal Berries, Apricot Rosemary Marmalade, Thai Basil, Roasted Garlic

Suggested Wine Pairing: Annabella Pinot Noir

Pumpkin Hummus Assorted Vegetables, Toasted Pita
Suggested Wine Pairing: Milbrandt Chardonnay

Grilled Broccolini Almond Gremolata, Balsamic Gel
Suggested Wine Pairing: Gran Passione Rosso

Roasted Beet Salad Goat Cheese Flan, Port Ver Jus
Suggested Wine Pairing: Annabella Pinot Noir

Sweet Potato Hash Sunny Side Up Egg, Arugula Emulsion
Suggested Wine Pairing: Tangent Pinot Gris

Crispy Chicken & Pecan Waffle Piquillo Pepper Syrup, Blackberry Chutney
Suggested Wine Pairing: Tangent Pinot Gris

Gnocchi Pan Seared Gnocchi, Spinach-Fontal Cream, Roasted Mushrooms, Crispy Carrots
Suggested Wine Pairing: Milbrandt Chardonnay

A La Carte:

Southern Crispy Oysters Creamy Grits, Crispy Prosciutto **\$12**
Suggested Wine Pairing: Milbrandt Chardonnay

Pan Seared Duck Breast Parsnip Puree, Raisin Mustarda **\$13**
Suggested Wine Pairing: Gran Passione Pinot Noir

Pastrami Braised Beef Cheeks Red Cabbage Puree, Truffle Frits **\$13**
Suggested Wine Pairing: Broadside Cabernet

Cheese Board Chef's Selection of Four Cheeses and Accompaniments, Served with Crostini **\$14**

Prosciutto Board Prosciutto di San Daniele, Accompaniments, Served with Crostini **\$15**

Cheese & Prosciutto Board Chef's Selection of Two Cheeses, Prosciutto di San Daniele, Accompaniments, Served with Crostini **\$16**

Caviar Service for Two:

Choose any of our retail caviar selections:

Retail Price of your caviar selection + \$8 (accompaniments)

Caviar Service Includes Crostini, Egg Yolk, Egg White, Onion, Crème Fraîche

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****