

CAVIAR & BANANAS

GOURMET MARKET AND CAFE

SMALL PLATES MENU

Choose:

One For \$6 | Three For \$17 | Six For \$30

Sautéed Gnocchi

Seasonal Mushrooms, Truffle Garlic Butter

Lobster Cake

Charred Corn Chow-Chow, Citrus Herb Remoulade

Prosciutto De Parma

Country Olives, Grilled Herbed Baguette, Artichoke Tapenade

Roasted Brussels Sprouts

Pickled Red Onions, Tarragon Aioli, Rosemary Toasted Walnuts

Asparagus, Bacon and Egg

Grilled Asparagus, Fried Egg, Lemon-Chive Goat Cheese, Pancetta-garlic oil, Port-Balsamic Syrup

Marinated Heart of Palm

Grilled Avocado, Jicama-Pumpkin Seed Salad, Cilantro Coulis

Bacon Wrapped Pork Tenderloin

Celery Root Puree, Carrot Apple Slaw

BBQ Grilled Shrimp

Pale Ale Garlic Butter Sauce, Toasted Baguette Rounds

Grilled Lamb Sliders

Feta Crema, Roasted Tomato Confit, Basil Oil

Chef's Daily Cheese Selection

Crostini, Roasted Nuts and Smoked Honey, Fresh Berries

A La Carte:

C&B Caviar Service for Two - Select from:

Wild Shovelnose Hackleback - \$40 (1 oz)

Small jet black bead, mild minerality and

light, nutty finish

(Includes Crostini, Egg Yolk, Egg White, Onion, Crème Fraîche)

Wild Bowfin - \$19 (1 oz)

Small, firm, dark bead with subtle brightness

Serving daily from 4:30 pm until close.