

CAVIAR & BANANAS

GOURMET MARKET AND CAFE

SMALL PLATES MENU

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

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

Brie & Candied Pecan Flatbread Fresh Seasonal Berries, Apricot Rosemary Marmalade, Thai Basil, Roasted Garlic
Suggested Wine Pairing: Annabella Pinot Noir

Cauliflower Hummus Chili Oil, Grilled Pita
Suggested Wine Pairing: Primaterra Prosecco

Slow Roasted Pork Belly Brussel Sprout Succotash, Butternut Squash Puree
Suggested Wine Pairing: Gran Passione Rosso

Papas Fritas Fresh Cut Fries, Smoked Paprika Sea Salt, Lime Aioli
Suggested Wine Pairing: Milbrant Chardonnay

Southern Sliders Certified Angus Brisket-Chuck Blend, Sharp Cheddar, Green Tomato Chow Chow & Charred Shallot Aioli
Suggested Wine Pairing: Broadside Cabernet Sauvignon

Duck Confit Truffle Grits Cake, Onions, Mushrooms, Arugula, Parmesan Cheese, Marsala Reduction
Suggested Wine Pairing: Annabella Pinot Noir

Crispy Chicken Buttermilk Fried Chicken Breast, Sweet Corn Puree, Pickled Chili, Smoked Honey
Suggested Wine Pairing: Annabella Pinot Noir

Grilled Caribbean Spiced Shrimp Coconut Cream, Pineapple Confit, Cilantro
Suggested Wine Pairing: Tangent Pinot Gris

Pan-Seared Salmon Green Pea & Bacon Purée, Segmented Citrus Relish
Suggested Wine Pairing: Tangent Pinot Gris

A La Carte:

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:

White Sturgeon - \$83 (1 oz) Royal Farm Raised - large size pearl - dark tawny brown to platinum - creamy, buttery flavor and smooth pop

Hackleback- Shovelnose - \$46 (1 oz) Wild - Small jet black bead, mild minerality and a light nutty finish

Bowfin Row - \$22 (1 oz) Wild - Small, firm, dark bead with subtle brininess

All Caviar Options Include Crostini, Egg Yolk, Egg White, Onion, Crème Fraîche