

Amuse Bouche Salty



The Cheese:

24 year Aged Parmesan Reggiano
Hard Blue Cheese

The Meats:

Molinari Hard Salami
Shaved Prosciutto di Parma
(Best served fresh from our Deli)

Fruits & Produce:

Dried Apricots, Dried Figs
Dried Cherries, Blood Orange, Avocado

Accoutrements:

Mixed Olives (from Olive bar- can chose any mix! They all work!)
Marcona Almonds, Crackers, Dijon Mustard
Soft Boiled Eggs, Sliced Parisian or Au Levan Baguette

Recommended Wine:

A soft fruity red