

Amuse Bouche

Created for our customers with a more sophisticated palette, this board offers more of a variety in taste and texture.



The Cheese:

Brie Cheese
Saint Angel Triple Cream cheese
24 year Aged Parmesan Reggiano
Creamy Blue Cheese, Blueberry Goat Cheese

The Meats:

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

Fruits:

Black Grapes, Red Cherries, Blueberries, Dried Figs, Dried Cherries

Accoutrements:

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

Recommended Wine:

Sweeter Sparkling Rose or Chenin Blanc