CHEESE PLATES: ARTISANAL CHEESES

served with fresh bread & honey

Crisp White Wine Cheese Plate, served with Chef Cynthia's Rhubarb and Ginger Confiture —— *$16*

   Brillat-Savarin, Triple Cream, Cow, Burgundy, France   *soft, creamy, like butter only better!*
   St George, Cow, Santa Rosa, California   *semi-hard, aged and full flavored, from local Joe Matos*
   Meredith Diary Feta Cheese, Goat and Sheep, Australia   *soft and only sightly salty, smooth and fabulous*

Light Red Wine Cheese Plate, served with Chef Cynthia's Tomato Chutney —— *$16*

   Naked Goat, Goat, Murcia, Spain   *soft, mild and creamy with a tangy finish*
   Nicasio Square, Cow, Nicasio, California   *semi-firm, washed rind, golden-orange rind and creamy*
   Époisses de Bourgogne, Cow, Burgundy, France   *washed rind, barnyardy and gamy, dare we say stinky?!*

Bold and Powerful Red Wine Cheese Plate, served with Chef Cynthia's Berry and Mint Jam —— *$16*

   St George, Cow, Santa Rosa, California   *semi-hard, aged and full flavored, from local Joe Matos*
   Caciotta al Tartufo, Sheep and Cow, Italy   *semi-hard, firm yet creamy, pops of truffle make it oh, so fab!*
   Saint Agur, Cow, Auvergne, France   *creamy, tangy and less salty than traditional blue*

Dessert Cheese Plate, served with Chef Cynthia's Apricot Pear Relish —— *$16*
   add a glass of the perfect pairing: 2011 Chateau Roumieu-Lacoste Sauternes —— *$16*

   Carboncino, Cow, Goat and Sheep, Piemonte, Italy   *soft, "tre latte", tangy, sweet and luscious all in one bite*
   Époisses de Bourgogne, Cow, Burgundy, France   *washed rind, barnyardy and gamy*
   Saint Agur, Cow, Auvergne, France   *creamy, tangy and less salty than traditional blue*

cheese can be selected separately, select any one cheese ($6), two ($12), or three ($16)

CHARCUTERIE PLATES: HOUSE MADE & IMPORTED SALUMI, PATÉS & RILLETTES

TOSCANO SALAMI: *salami with fennel and spice*
PROSCIUTTO: *imported from Italy with EVOO and cracked pepper*
PATÉ: *housemade chicken liver paté with apple cognac, served with brioche points*
DUCK RILLETTES: *Chef Cynthia's house made slow cooked soft and succulent duck, served with currant mustard*

   select any one ($8), two ($15), or three ($21)

TASTEVIN BITES

OLIVE PLATE   *castelvetrano and mediterranean olives with parmesan wafers $4.50*
MACADAMIA NUTS   *warmed and lightly sprinkled with ancho chile powder $6.00*
FIG & PANCETTA SKEWERS   *four skewers of figs wraped in pancetta drizzled with balsamic glaze $5.00*
TASTEVIN EGGS   *four of Chef Cynthia's deviled eggs with picholine olives and smoked paprika $7.00*
MELON & PROSCUITTO   *the season's best melon and imported prosciutto, drizzled with EVOO $8.00*

TASTEVIN SOUP AND SALADS

GAZPACHO   *chilled smoked tomato soup topped with orange crema fresca $8.00*
PANZANELLA SALAD   *heirloom tomatoes, rustic Italian bread, mixed organic greens, balsamic vinaigrette $12.00*
WATERMELON SALAD   *mixed organic greens, gold and red watermelon, feta cheese, berry vinaigrette $12.00*

PETITE TARTINE $6.00 (4 pieces per order)

MUSHROOM   *wild mushroom - truffle tapenade*
SALMON   *smoked salmon with fromage blanc and lemon zest*
GREEN PEA   *organic green pea spread with mint and lemon oil*
BURRATA & PEACHES   *warm burrata cheese topped with roasted peaches and balsamic reduction*
SAMPLER PLATE   *two of each petite tartines above $13.00*

TASTEVIN SMALL PLATES

SUMMER SQUASH   *organic roasted summer squash with saffron aioli $6.00*
LAMB MEATBALLS   *moroccan lamb meatballs with tomato mint sauce $9.00*
PORK SLIDERS   *spice rubbed pork and slaw on brioche rolls $9.00*
CHICKEN CURRY SLIDERS   *thai coconut organic free range chicken with carrot salad on brioche rolls $8.50*
CRAB CAKES   *Maryland style crab cakes with lemon-caper remoulade $10.00*
   add house salad $4.00

TASTEVIN DESSERTS

BUTTERSCOTCH POT DE CREME   *with sea salt and a dab of whipped cream $8.00*
CHOCOLATE BARK   *an assortment of white, milk and dark chocolate bark with nuts and fruit $6.00*
BLACKBERRY BREAD PUDDING   *brioche bread pudding with fresh blackberries and whipped cream $8.00*
PEACHES & CREAM   *peaches and cream $7.00*
CHOCOLATE FONDUE   *dark chocolate fondue, perfect for two, served with assorted fruit and cake $16.00*

- gluten-free options available -