



Grand Cru Vineria Café



Tapas

Bread Basket

*Basket of assorted artisan breads served with butter
\$3.50*

Roasted Olives and Mixed Nuts

*A selection of marinated mixed olives and roasted
nuts flash sautéed and topped with fresh herbs and
spices. \$6*

Gourmet Cheese Platter

*Chefs selection of assorted cheeses with crostini,
house baked crackers and fruit. \$12*

Warm Brie and Honey

*A wedge of toasted brie with honey served with fresh
fruit and brioche. \$8*

Charcuterie Platter

*Selection of cured meats, served with cornichons,
crostinis and house baked crackers. \$12*

Roasted Beets

*Golden and Red beets with Local Pipe Dreams Goat
Cheese, Walnut Yogurt and Orange.s \$9*

Mussels

Sauteed in a Saffron and Chorizo sauce. \$9

Duck Liver Pate and Foie Gras Terrine

*With Artisan Breads, Cranberry-fig chutney,
Mascarpone Cheese. \$14*

Bruschetta

*Crostinis served with tomato, feta and basil tapenade
and balsamic glaze. \$7*

Jumbo Lump Crab Cakes

*Crab cakes on a bed of spring greens with a Black
Pepper Remoulade. \$12*

Wild Mushroom Strudel

*A wild mushroom medley blended with gruyere and
mozzarella then baked in a filo pastry. \$9*

Escargot Bourgogne

Baked escargot in fresh herb truffle butter. \$8

Beef Tartar

*Aged Tenderloin with Roasted Shallot Aioli and
Artisan Breads. \$12*

Smoked Salmon

*Served with capers, hard boiled egg, red onions,
fresh chive crème fraiche and lemon wedges. \$9*

Truffled Deviled Eggs

Truffle Infused Deviled Eggs. \$7

Halibut Ceviche

Chilled Citrus Cured Fish and Vegetables. \$10

Pomodoro Caprese

*Heirloom Tomatoes and Fresh Bufala Mozzarella on
top of Rustic Country Bread with Basil Pesto. \$9*

Soup

Akroshka

Chilled Yogurt-Cucumber soup with summer sausage, potatoes and eggs \$5

Soup du Jour

Fresh seasonal based soup. \$4

Note: Parties of 6 or more have an 18% gratuity automatically added