

• START HERE

GIAVERI OSETRA - 30G / 175

dark amber, nutty and buttery flavor with a crisp pure finish

GIAVERI BELUGA SIBERIAN - 30G / 200

firm pearls of beluga with complex, sweet flavor of Siberian caviar, creamy, buttery, earthy

ROYAL BELGIAN PLATINUM - 30G / 92

platinum to dark, medium bead, nutty, rich

MARKY'S BELUGA HYBRID - 30G / 140

large firm, brownish grey beads, smooth and silky, buttery with earthy and nutty tones

MDX

CAVIAR

STURIA OSETRA PREMIER - 30G / 160

medium plus with extra firm texture, mildly sweet and buttery with smooth finish

REGIS OVA CLASSIC - 30G / 73

By Thomas Keller

delectable roe varying in size and color, buttery and nutty with savory, soft texture

REGIS OVA SALMON ROE - 30G / 28

By Thomas Keller

bright red, orange pearl with robust flavor

SERVED WITH TRADITIONAL OR MODERN ACCOMPANIMENTS

• CHEESE & CHARCUTERIE BOARDS

3 for 28 | 5 for 44 | 7 for 60 * CHOOSE FROM BELOW

CHEESE

1. **EMMI CAVE AGED GRUYERE**
Switzerland / cow - dried fruit, spice, hazelnuts
2. **HUNTSMAN GLOUCESTER & STILTON**
United Kingdom / cow - rich, mellow, tangy
3. **BEEMSTER 26 MONTH AGED GOUDA**
Netherlands / cow - butterscotch, whiskey, pecan
4. **CYPRESS GROVE HUMBOLT FOG**
California / goat - creamy, buttermilk, floral, herbal
5. **SOCIETE ROQUEFORT**
France / raw sheep - creamy, rich, bold
6. **KARST CAVE AGED CHEDDAR-GRUYERE**
Vermont / cow - nutty, earthy, sharp
7. **MOLITERNO AL TARTUFO**
Italy / sheep - grassy, nutty, intense truffle
8. **TRUFFLE TALEGGIO/ CASARRIGONI**
Italy / cow - creamy, sweet, lactic
9. **ROCCOLINO DEL MEDITERRANEO**
Italy / cow - rosemary, crumbly, piquant, sharp
10. **LA ROULE GARLIC AND HERB**
France / cow - Creamy, soft, sweet, spicy, tangy
11. **BELLETOILE TRIPLE CREME BRIE 70%**
France / cow - buttery, creamy, spreadable, rich
12. **CYPRESS GROVE MIDNIGHT MOON**
Netherlands / goat - "gouda style, brown butter, caramel
13. **JASPER HILL CLOTHBOUND CHEDDAR**
Vermont / cow - nutty, slightly tangy, caramel
14. **ROGUE CREAMERY CAVEMAN BLUE**
Oregon / cow - creamy, shiitake, brown butter
15. **ISTARA PETIT BASQUE**
Spain / sheep - creamy, piquant, tangy
16. **GENNARI 36 MONTH PARMIGIANO REGGIANO**
Italy / cow - sweet, butter, hay, toasted fruits
17. **LA TUR**
Italy / sheep, goat, cow - gooey, earthy, buttery

CHARCUTERIE

18. **FERMIN 100% IBERICO ACORN-FED HAM (ADD 30)**
pork - buttery, nutty, rich, decadent
19. **SMOKING GOOSE SOPPRESSATA SALAME**
pork - nutmeg, clove, black pepper, ginger
20. **TERRA DI SIENA PROSCIUTTO TOSCANO**
pork - supple, nutty, rich
21. **JOURNEYMAN PARMIGIANO & PORCINI SALAME**
pork - savory, rich, earthy mushroom, salty cheese
22. **IL FRESCO SALAME AL FINOCCHIO**
pork - wild fennel, wine, pepper
23. **SMOKING GOOSE PIG & FIG TERRINE**
pork - figs, cinnamon, ginger, cloves, pepper
24. **CITTERIO MILANO SALAMI**
pork - sweet, delicate, white pepper, garlic
25. **ROVAGNATI MORTADELLA**
pork - pistacho, salty, succulent
26. **JOURNEYMAN CHORIZO**
pork - spicy, smoked paprika, ancho chilis, oregano
27. **SMOKING GOOSE DUCK PROSCIUTTO (ADD 10)**
duck - star anise, orange, white pepper, allspice
28. **SPOTTED TROTTER COPPA**
pork - peppercorns, garlic, spices
29. **IL FRESCO BRESAOLA PUNTA D'ANCA**
beef - red wine, mountain herbs, tender
30. **SPOTTED TROTTER LAMB & BEEF SUJUK**
lamb & beef - toasted cumin, garlic, summac
31. **ROVAGNATI GRAN BISCOTTO HAM**
pork - king of cotto ham, fragrant, flavorful
32. **TROIS PETITS COCHONS DUCK & PORK MOUSSE**
duck & pork - creamy, hearty, port wine
33. **LEVONI SCHIACCIATA PICCANTE**
pork - chili, paprika, panchetta, fennel
34. **SMOKING GOOSE NDUJA** 
pork - peppery, paprika, spicy, spreadable