



WINE COUNTRY RESTAURANT

pre-dinner hors d'oeuvres

crisp fried calamari

with house caesar dressing and cocktail sauce

caponata with garlic bruschetta

with tomatoes, roasted red peppers, and olives simmered in sherry vinegar and extra virgin olive oil, served with shaved manchego cheese and spiced olives

house-made country pate

with pickled red onions, cornichons, whole grain mustard and crackers

dip trio

kalamata olive tapenade, red bell pepper-manchego cheese, and pesto oil served with ciabatta bread

elle antipasta

hot coppacola, green peppercorn salami, marinated bell peppers and baby artichokes, house-made mozzarella, goat cheese-stuffed peppadew peppers and spiced olives

fried brie

with spiced green apple chutney and roasted garlic cloves

salmon duo

house smoked salmon and house cured gravlax with red onions, fried capers and creamy goat cheese with crackers and crostini

chicken breast skewer

with a spicy thai peanut sauce