

# DISPLAYS

## CHARCUTERIE Chef's selection

### FROMAGERIE

Chef's selection Accompanied by:

Catskills honeycomb, fig-jam, grapes, rosemary-citrus marinated mixed olives, cornichons, pickled onions, grainy mustard, artisanal breads, crackers

FROMAGERIE & CHARCUTERIE STATION \$5/PP

Enjoy the best of both worlds - Three cured meats, and three complementary cheeses. Our beautiful display also includes honeycomb, sweet fig jam, grapes, marinated olives, grainy mustard, artisanal breads and crackers.

### ENHANCEMENTS:

HOUSE RILLETTES \$8/PP JAMON MANGALICA  
\$14/PP

cured Hungarian pig

LOMO IBERICO DE BELLOTA \$17/PP

dry-cured, acorn-fed iberico pig fat, herb cured

CHEF CURATED CUSTOM CHEESE & CHARCUTERIE MENU  
\$10/PP

\*Chef consultation included

### FOCACCIA

Calabrian Chiles, Fennel Sausage, Goat Cheese

Truffle Ricotta, Wild Mushrooms

San Marzano Tomato, Buffalo Mozzarella, Basil, Aged Balsamic, Sundried Tomato Chutney, Prosciutto, Parmesan, Baby Arugula