

BAR MENU

SHRIMP COCKTAIL \$15

COCKTAIL SAUCE, TOMATOES, RED ONION

CHARCUTERIE \$20

*SEASONAL SELECTION OF CURED MEATS WITH PICKLES,
WHOLE GRAIN MUSTARD & P.Q.M. SEEDED CRACKERS*

CHEESE PLATE \$20

*SEASONAL SELECTION OF CHEESES SERVED WITH
HONEYCOMB, FIG JAM AND P.Q.M. SEEDED CRACKERS*

TUSCAN WHITE BEAN HUMMUS \$12

SEASONAL CRUDITE, P.Q.M. SEEDED CRACKERS

BAR SNACK TRIO \$9

MARINATED OLIVES, ROASTED NUTS, TARALLI CRACKERS

SPINACH AND ARTICHOKE DIP \$9

SERVED WITH P.Q.M. BREAD

BREAD & BUTTER \$5

P.Q.M. BREAD, WHIPPED EUROPEAN BUTTER

WINTER GREENS SALAD \$14

*RADICCHIO, FRISEE, BABY KALE, BELGIAN ENDIVE,
WINTER RADISH, CAPERS, PARMESAN,
LEMON GARLIC DRESSING*

DESSERT

ROSE PANNA COTTA \$10

MEYER LEMON SYRUP, EDIBLE FLOWERS

CHOCOLATE TORTE \$10

MALDON SALT, 24K GOLD LEAF

OLIVE OIL CAKE \$10

BASIL WHIPPED CREAM, ORANGE CURD, MICRO BASIL

LIMONCELLO SORBET \$10

MEYER LEMON, LIMONCELLO SYRUP