

MONTHLY CHARCUTERIE CLUB

The charcuterie club is a monthly changing selection of cheese and charcuterie, along with wine and accoutrements. The charcuterie will feature a monthly changing house made pâté, terrine, rilette, or sausage, with the occasional salami by one of our favorite producers. Each monthly charcuterie will be paired with a cheese and a bottle of wine and accompanied by accoutrements- crackers, jams, pickles, mustards, etc. You can sign up monthly and the cost will vary between \$65-\$85/per month. Or you can sign up for a subscription of 3 (\$195), 6 (\$390) or 12 (\$780) months, which are all priced at the \$65/month price. We cannot ship these at this time and they are only available for pick up. We will release each month's selection the month prior.

January- duck terrine with brandied prunes, paired with vacherin mont d'or and a cru beaujolais Chateau des Jacques "Morgon" 2018, along with brioche, spiced mustard, dried cherry mostarda & pickled fennel for \$65.

Cut off for ordering January's selection will be Saturday, January 16, 2021 and pick up will be the last week of the month January 25-30.

VALENTINE'S DAY MENU

FIRST COURSE:

SHRIMP ESCABECHE WITH GRILLED CITRUS, OLIVE, BEET & AVOCADO

MAIN COURSE:

CIDER BRAISED PORK CHEEKS WITH SWEET POTATO & APPLE PAVE, RED CABBAGE, RYE & HORSERADISH GREMOLATA

DESSERT:

CHOCOLATE ALMOND TORTE WITH CREAM

***\$56/PERSON / CUT OFF FOR ORDERING 2/8 ; PICK UP 2/12 OR 2/13**

***ADD A WINE PAIRING FOR \$36/PERSON**

***CAN BE MADE GLUTEN FREE, CANNOT BE MADE DAIRY FREE**