

## nibbles

### **Black Truffle Popcorn**

*with chives*

### **Crispy Phyllo**

*w/ roaring 40's blue, wilted spinach & truffle honey*

*6 each*

### **Roasted Olives**

*served warm with fines herbs*

### **Oysters**

*washington - hood canal  
with mignonette & crushed peppercorns*

## salads & small plates

### **Summer Corn Soup**

*sweet corn soup, garnished with cherry tomatoes,  
pimenton oil and epazote*

**suggested nectar:** 2008 Copain, Viognier

*10*

### **Cucumber and Tomato Salad**

*armenian, japanese and lemon cucumbers joined with  
tomatoes and mesclun, dressed with citrus creme fraiche*  
**suggested nectar:** 2007 Domaine Laffourcade, Savennieres

*10*

### **Baby Romaine Salad**

*crisp lettuces tossed with creamy hazelnut  
dressing, and fried croutons*

**suggested nectar:** 2009 Mohua, Sauvignon Blanc

*9*

### **Nectarine & Arugula Salad**

*pickled nectarines with goat cheese and spicy arugula finished  
with nasturtium flowers and pine nuts*

**suggested nectar:** 2009 Triennes, Rose

*11*

### **Dungeness Crab Gnocchi**

*fresh dungeness crab and ricotta gnocchi in a cayenne spiced  
lime beurre blanc*

**suggested nectar:** 2008 Kurt Angerer, Grüner Veltliner

*12*

### **Ahi Tartare**

*yellow fin tuna marinated with preserved lemon, tomato  
confit & black olive crostini*

**suggested nectar:** 2008 Hesketh, Riesling (Dry)

*15*

## flatbreads & more

### **Pizzetta**

*heirloom tomato, summer squash, olives and stracciatella cheese  
topped with nano verde basil*

**suggested nectar:** 2007 M. Sarrazin, Givry, Burgundy

*14*

### **Flatbread**

*topped with serrano ham, burrata and broccoli*

**suggested nectar:** 2007 Giacosa Fratelli, Nebbiolo d'Alba

*13*

### **The Nectar Mac'n'Cheese**

*elbow pasta baked in a creamy sauce of gorgonzola, goat, and  
parmeiggiano reggiano cheeses, with bacon and bread crumbs*

**suggested nectar:** 2009 Russian Jack, Pinot Noir

*11*

### **Duck Confit**

*served over quinoa, seasonal vegetables finished with  
spearmint, lemon agrumato oil*

**suggested nectar:** 2006 Grans Fassian, Riesling, Spatlese

*15*

### **Grilled Cheese**

*cave aged gruyere roasted in house made olive oil bread, served  
with a salad of baby pickled vegetables and arugula*

**suggested nectar:** 2006 La Petite Ferme, Cabernet Sauvignon

*11*

## desserts

### **Butterscotch Pot de Crème**

*fudge drizzled butterscotch with dark chocolate cookie crumbles*

### **Chocolate Truffle Cake**

*mexican chocolate spiced truffle cake with vanilla crème anglaise*

*8 each*

### **Cherry Tart**

*phyllo tart filled with roasted Bing cherries and vanilla ice cream*

### **Goat Cheese Semi Freddo**

*with fresh citrus and pink peppercorn meringue*

Cocoabella presents chocolates from Christopher Elbow served with dessert wine pairings

### **Venezuelan Spice**

2006 Schmitges, Riesling Auslese

### **Raspberry Infused Ganache**

Taylor Fladgate LBV port

### **Wildflower Honey with Milk Chocolate**

2005 Royal Tokaji

## Cheese & Salumi

a selection of 3 ..... \$15  
each additional selection..... \$6  
mix & match

### Cow's Milk

**morbier**  
(morbier, france)

**le délice de bourgogne**  
(triple cream)

nectar

**country paté**  
(nectar burlingame)  
house-made pork paté

**soppressata**  
(nectar burlingame)  
air dried sausage

### Sheep's Milk

**roncal**  
(navarra, spain)

**valdeon**  
(blue cheese)

### Salumi

**blood-orange**  
(nectar burlingame)  
dry-cured pork blood sausage

**sangre dulce**  
(nectar burlingame)  
mole spiced blood sausage

**blond ale & ginger**  
(nectar burlingame)  
pork with blonde ale,

### Goat's Milk

**cypress grove,  
humboldt fog**  
(arcata, california)

**tome de chèvre**  
(petaluma, california)

**scotch ale**  
(nectar burlingame)  
ale, cardamom & espresso  
spiced pork sausage

**muscat peppercorn**  
(nectar burlingame)  
local handmade pork sausage

*Accompanied by mixed nuts, grapes, fresh honey, seasonal fruit and crostini*

## *Happy Hour*

**roasted olives**  
*served warm with fines  
herbs*  
3

**pizzetta**  
*duck confit and green garlic  
sauce, wild mushrooms*  
7

**black truffle popcorn**  
*with chives*  
3

**flatbread**  
*topped with serrano ham, burrata  
and shaved asparagus*  
6.5

***50% off all wines by-the-glass***

***5pm to 7pm Monday through Friday***