

nectar

Black Truffle Popcorn
with chives

6 each

Roasted Olives
served warm with fines herbs

Bacon Wrapped Dates
served atop mixed greens and cherry tomatoes

nectar

Arugula Salad

subtly spicy arugula, sliced apple, candied walnuts, goat cheese, mustard vinaigrette, topped with crispy bacon bits

suggested nectar: 2009 Oliver Larochette, Macon-Villages

10

Fromage Blanc

slightly sweet cow's milk cheese with sliced asian pears and crushed almonds drizzled with lavender honey

suggested nectar: 2010 Domaine des Triennes, Rose

9

Butternut Squash Gnocchi

roasted butternut squash, toasted walnuts, in a brown butter sauce with sage & parmigiano

suggested nectar: 2009 Scarbolo, Friulano, Italy

10

Nectar Mac'n'Cheese

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

suggested nectar: 2009 Cedre Heritage, Malbec, France

11

Pizzetta

herb tomato slices, roasted fennel, spicy sausage, sautéed bell peppers and mozzarella cheese

suggested nectar: 2009 Oberto, Barbera D'Alba, Italy

13

Tuscan Flatbread

topped with prosciutto, burrata, broccoli and arugula drizzled with balsamic

suggested nectar: 2009 D.- Berthaux, Bourgogne Rouge, France

13

Smoked Salmon Flatbread

sliced red onion, capers, lemon zest topped with chive crème fraiche

suggested nectar: 2007 Schramsberg, Blanc de Blanc, California

15

Ahi Tartare

diced yellow tail tuna with ginger, sesame oil and soy vinaigrette wrapped in cucumber

suggested nectar: 2010 Berroia Txakolina, Spain

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: 2009 Michaud, Brouilly (Beaujolais)

11

desserts

Butterscotch Pot de Crème

fudge drizzled butterscotch with dark chocolate cookie crumbles

8

Vanilla Bean Cheese Cake

with a sweet strawberry coulis

8

Chocolate Truffle Cake

mexican chocolate spiced truffle cake with vanilla crème anglaise

8

cheese

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

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

Cow's Milk

saint nectaire
(fournols, france)

seal bay (triple cream)
(tasmania, australia)

maytag (blue)
(newton, iowa)

Sheep's Milk

manchego
(la mancha, spain)

Goat's Milk

humboldt fog
(arcata, california)

midnight moon
(arcata, california)

salumi

A selection of house-made cured meats with whole grain mustard and crostini

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

Happy Hour

roasted olives
*served warm with fines
herbs*
3

tuscan pizzetta
*house made pesto with sautéed spinach, tomatoes,
artichoke hearts, cipollini onions and ricotta cheese*
6.5

black truffle popcorn
with chives
3

flatbread
*topped with prosciutto, burrata and
broccoli, drizzled with balsamic*
6.5

smoked salmon flatbread
*sliced red onion, capers, lemon zest topped
with chive crème fraiche*
7.5

25% off all wines by-the-glass

5pm to 7pm Monday through Friday