

Hidden Vine Food Menu

Thyme and Citrus marinated olives

Oysters on the half shell – Beau Solei and Marin Miyagi, served with spicy cocktail and champagne vinegar mignonette

Bolsa – soprassata, manchego, pastry puff

Duck Rillettes, Venison Pate, Truffle Mousse –crostini, caramelized onions, mustard, and cornichons
(Served individually or all three paired with a flight of wine)

Choice of Cheese: Served with Quince paste membrillo, roasted almonds, honey comb, chutney (Depending on the cheese), crostini

- **Zingerman Detroit Brick:** Goat, soft, USA (Michigan)
- **Taleggio:** Cow, semi-firm, Italy
- **Ossau:** Sheep, firm, France
- **Cabot Clothbound Cheddar:** Cow, firm, USA (Vermont)
- **Fourme d’Ambert:** Cow, Blue, France
- **Sottocenere:** Cow, Truffled, Italy

Choice of Charcuterie: Served with pickled veggies, wholegrain mustard or sweet spicy mustard, crostini

- **Duck Prosciutto**
- **Speck**
- **Finocchiona**
- **Sopressata**
- **Hot Coppa**
- **Wild Boar**

Salads:

- **Heirloom tomato and Peach salad:** baby beets, feta cheese, Verjus vinaigrette

Flatbreads

- Wild mushroom, thyme, Sottocenere
- Fennel Sausage, Roasted peppers, grilled onions, Meza Secco, red pepper flakes
- Speck ,Fig, black pepper, arugula, olive oil

Trio of Sliders: (paired with a flight) Acme “teeny rolls”

- **Crab** – Bacon, lettuce, tomato,
- **Pork** – Black pepper vinegar pulled pork, green onion slaw
- **Steak** – Hanger steak, blue cheese, horserashish cream