

AVINÉ

caviste | sociale

♦ try our suggested wine pairings ♦

♦ A 3% transaction fee will be applied to all credit card transactions ♦

HORS D'OEUVRES (small bites)

ROSEMARY POPPIN' CORN | 8

rosemary-thyme butter, salt, rosemary dust

MARINATED CASTELVETRANO OLIVES | 6

citrus, grenache vinegar, rosemary, thyme

*MIXED NUTS | 7

Marcona almonds, rosemary walnuts, sweet & spicy pecans

TARTINES (toasts)

MAGIC CITY MUSHROOMS | 12

mushrooms, madeira, sherry, crème fraîche, thyme

♦ Côt Le Rocher des Violettes '22, Loire | 13

*BURRATA | 12

arugula pesto, salt, pepper, lemon zest, radish

♦ Grüner Veltliner Loimer "Lois" '22, Austria | 11

PROSCIUTTO BRUSCHETTA | 12

Prosciutto di Parma, caramelized onion, Bleu de Causses, parsley

♦ Barbera d'Alba G.D. Vajra, DOCG, '21, Piedmont | 14

PETITE CUISINE (small plates)

GOAT CHEESE TART | 13

goat cheese, caramelized onions, thyme, arugula

♦ Menetou-Salon Dezat '22, Loire | 12

MEATBALLS | 13

house-made meatballs, tomato sauce, parsley

♦ Cabernet Sauvignon Roman Ceremony '21, Santa Ynez Valley | 14

SLIDERS | 14

braised beef cheek, sauce gribiche, arugula, slider bun

♦ Syrah Piedrasassi '21, Santa Barbara County | 14

DESSERT

Vanilla bean crème brûlée | 9

Chocolate Pot de Crème | 9

*Jeff's chocolate chip and walnut cookie | 6
paired with Graham's 10 year | 16

CHARCUTERIE (meats & cheeses)

- choice of three for \$22 or five for \$30

- each board comes with your choice of 3 accompagnement

- (c): cow's milk | (s): sheep's milk | (g): goat's milk

VIANDES (meats)

Prosciutto di Parma, Soppressata, Nostrano, Salametto Piccante

FROMAGES (cheeses)

Widmer's 2 year cheddar (c), Bleu de Causses (c)

Capriole (g) P'tit Basque (s)

ACCOMPAGNEMENT (extras)

marinated olives, Eastaboga Bee Co. honey, Marcona almonds, whole-grain mustard, pickled vegetables

APÉRITIFS + DIGESTIFS

(before + after-dinner drinks)

DESSERT WINE

Carmes de Rieussec 2019, Sauternes | 15

Domaine Bellegarde "Cuvée Tradition" NV, Jurançon | 8

Moscato d'Asti G.D. Vajra 2022, Piedmont | 10

SHERRY

Lustau Fino "Jurana" | 8

Don PX 1999 | 16

PORT

Graham's 10 year tawny | 11

Graham's 20 year tawny | 17

Fonseca Bin 27 | 10

MADEIRA

Rare Wine Co. Historic Series "Boston Bual" | 10

Henriques & Henriques Sercial 2001 | 20

CARCAVELOS

Casa Manoel Boullosa 1996 | 11

AMAVIDA COFFEE

espresso | 3.5

cappuccino or latte | 6

*Contains nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

April 2024