

# VINTAGE

## WINE LOUNGE MENU

**cheese boards:** 8.50 for 1 ~ 18 for 3 ~ 34 for 5

**Cabot Clothbound Cheddar**, Jasper Hill Farm, Vermont  
Cow's milk, aged 15-20 months. Crumbly, nutty, tangy with a light caramel finish. A perfect snacking cheese.

**Delice Mon Sire Brie**, Bourgogne, France  
Triple cream cow's milk. Rich, buttery and smooth. Enriched with crème fraîche for extra creaminess.

**Compte Guyere**, Jura Massif, France  
Hard cow's milk ripened in caves for a sweet, earthy flavor. Notes of brown butter and roasted nuts.

**Papillon Roquefort**, Aveyron, France  
Cow's milk. Rich white color with streaks of deep blue. Exceptional creamy and balanced. Long lasting finish.

**Stracapra**, Lombardia, Italy  
Wash rind, semi-soft ripened goat's milk. Sweet, rich and tangy. Strong in taste and aroma.

**Cana de Cabra**, Murcia, Spain  
Soft ripened goat's milk. Creamy, buttery and mild. With a bloomy rind.

**Di Stefano Burrata**, Pajoma, California  
Sweet, fresh cow's milk. Delicate and creamy, this cheese is served with a balsamic reduction, olive oil & micro-greens.

**accoutrements:** choose 1 per cheese

Fresh Berries	Colorado Honeycomb
Fresh Cherries	Marcona Almonds
Dried Figs & Raisins	Spicy Pecans
Spiced Apple Butter	Candied Pistachios
Strawberry-Balsamic Jam	Marinated Peppers
Huckleberry Preserves	Greek Olives
Gingerbread Cookie Butter	Cornichons

**mini-desserts:** 4.50 each

**Caramel Chocolate Mousse**  
Bittersweet chocolate mousse, salted dulce de leche, chocolate grenache

**Lemon-Huckleberry Crème Brûlée**

**House-Made Ice Creams (2 scoops)**  
vanilla bean, chocolate, dulce de leche

**House-Made Sorbets (2 scoops)**  
white peach, raspberry-merlot, strawberry-rhubarb

**charcuterie:** \$8.50 per 1 oz serving

**Bresaola**, Bermina Tucuarembó, Uruguay  
Air dried beef. Intense red color, tender, delicately spiced.

**Prosciutto di Parma**, Galloni, Parma, Italy  
16-month air dried pork leg. Perfect balance of sweet & salt.

**Coppa**, Sallumeria Biellese, New York  
Berkshire pork shoulder. Seasoned with heirloom spices and wine for a sweet, earthy flavor

**Rosette de Lyon**, Sallumeria Biellese, New York  
Traditional ground pork salami of the French Rhône region. A hint of red wine and clove flavors.

**Napolitana**, Sallumeria Biellese, New York  
Air dried course ground pork salami. Generously spiced with Mediterranean and North African spices.

**bar snacks:**

**Frites** 7.50  
Idaho Russet potatoes, deep fried until crisp & golden brown.

**Classic:** Kosher Salt, Heinz American Ketchup  
add American Cheese \$1

**Fondue:** Fresh herbs, Parmesan cheese, white truffle oil, Parmesan-Fondue dipping sauce

**Loaded:** Aged white cheddar, crispy pancetta, chive crème fraîche

**Classic Breakfast Sandwich\*10**  
Fried egg, smoked bacon or grilled ham, buttered sesame seed roll. American or Cheddar cheese. Served with French fries