



Bistro Menu



Appetizers

Quesadilla: Fresh mozzarella, prosciutto, and grilled vegetables with basil pesto served with a tomato and roasted red pepper dipping sauce (\$7.95)

Lite Tastings: Choose two of the following served with grilled flatbreads (\$8.95)
Hummus, Minty Cucumber Yogurt Dip, Sundried Tomato and Cannellini Bean Dip, Baba Ghanoosh (Roasted eggplant dip seasoned with garlic, cumin, mint, and a touch of yogurt)

Crostinis: Thinly sliced lightly toasted baguettes, garnished with one of the following choice of toppings (\$7.95)

Grilled Vegetables: Assorted grilled vegetables, roasted peppers, tapenade, mozzarella, fresh basil, and balsamic drizzle

Goat Cheese & Red Onion Confit: Goat cheese topped with slow cooked red onions in red wine, vinegar, honey, and fresh thyme

Smoked Salmon: Atlantic smoked salmon topped with lemon-dill crème fraiche, red onion, and American paddle fish caviar.

Soup

Soup du jour: 8-ounce bowl of soup served with herbed crostini (\$4.95)

Salads

Served with herbed crostini

Mixed Green Salad: Organic spring mix with tomatoes, carrots, cucumbers, radishes, olives, and toasted pumpkin seeds tossed in a Prosecco vinaigrette (\$7.95)

Spinach Salad: Fresh baby spinach leaves, red onions, mandarin oranges, dried cranberries, and toasted pine nuts tossed in a citrus vinaigrette (\$7.95)

Arugula & Shaved Fennel Salad: Fresh arugula, shaved fennel bulb, and choice of thinly sliced prosciutto or smoked salmon, garnished with grape tomatoes, hard-boiled eggs, aged parmesan, and lemon-dijon vinaigrette (\$8.95)

*Add a side of chicken salad \$3.00, shrimp salad \$3.50. or grilled chicken \$3.00

Wraps

Served on a 12" spinach tortilla with a choice of a Seasonal Side

Chicken Salad Wrap: All white meat, celery, grapes, dried cranberries, toasted walnuts, lemon juice, fresh tarragon, mayonnaise, and spring greens (\$8.95)

Cilantro Shrimp Wrap: Poached shrimp, cucumbers, scallions, lime juice, fresh cilantro, mayonnaise, and spring greens (\$9.50)

Mediterranean Wrap: Hummus with grilled red onion, zucchini, yellow squash, carrots and spring greens (\$7.95)

Egg Salad Wrap: Rough chopped hard-boiled eggs, minced red onion, celery, mayonnaise, Dijon mustard, and fresh arugula (\$7.95)

Paninis

Served on ciabatta with a choice of a Seasonal Side

Pesto Chicken Panini: Grilled chicken breast, fresh mozzarella, roasted red pepper, basil pesto mayonnaise, and spring greens (\$8.95)

Apricot Chutney Chicken Panini: Grilled chicken breast, prosciutto, camembert, fresh baby spinach, and apricot chutney spread (\$8.95)

Roast Beef Panini: Thinly sliced roast beef, creamy boursin cheese, whole grain mustard, sliced tomato, red onion, and fresh arugula (\$8.95) **served on thick-sliced High Crown bread**

Italian Panini: Thinly sliced smoked farmland ham, Genoa salami, pepperoni, capocollo, provolone cheese, pepperoncini, caprese salad, Aioli (lite garlic mayonnaise), and spring greens (\$8.95)

Vegetable Panini: Grilled red onion, zucchini, yellow squash, roasted red pepper, fresh mozzarella cheese, with a touch of balsamic and basil pesto mayo (\$7.95)

Grilled Cheese

Served on thick-sliced High Crown bread with a choice of a Seasonal Side

Smoked Gouda Grilled Cheese: with sliced tomato, fresh baby spinach, and an herbed sundried tomato mayo (\$7.95) *Add thinly sliced prosciutto \$1.50

The Desserterie Classic: fresh mozzarella and cheddar cheese with sliced tomato, fresh baby spinach, and an herbed sundried tomato mayo (\$7.95) *Add thinly sliced prosciutto \$1.50

Children's Grilled Cheese: cheddar cheese with side of skinless mandarin oranges or chips (\$4.95)

Combinations

Soup and Salad: Soup of the day and your choice of a side salad, served with herbed crostini (\$8.95)

Petite Combo: Select any half Wrap, Panini, or Grilled Cheese and
Select your choice of a Side Salad or Soup (\$9.50)

Full Combo: Select any full Wrap, Panini, or Grilled Cheese and
Select your choice of a Side Salad or Soup (\$10.95)

The Desserterie Trio (\$15.95)

Select a glass of wine: Riesling, Pinot Grigio, Chardonnay, Merlot, Tempranillo, or Pinot Noir

Select an entrée: Wrap, Panini, or Grilled Cheese with choice of Seasonal Side

Select a Dessert: A slice of cake, Individual Tart, Cream puff, or Eclair

Seasonal Sides

Small (\$2.50), Large (\$4.50)

Couscous Salad: Israeli couscous, roasted red and yellow peppers, cucumbers, scallions, garlic, parsley, and mint (Spring/Summer)

Green Bean Salad: Tender green beans, tomatoes, red onion, roasted red and yellow peppers, and basil tossed in balsamic vinaigrette (Spring/Summer)

Ratatouille: Eggplant, yellow squash, green zucchini, onion, plum tomatoes, roasted red peppers, and garlic herbs (Fall/Winter)

White Bean Salad: White beans, roasted red peppers, herbs, and white balsamic vinegar (Fall/Winter)

Cheese and Fresh Fruit

Individual Size Cheese Platter (\$9) – Assortment of two cheese selections, Dried fruit, Mediterranean olives, caramelized pecans, and gourmet crackers

Cheese Platter for two (\$18) – Assortment of three cheese selections, fresh and Dried fruit, Mediterranean olives, caramelized pecans, and gourmet crackers

Individual Size Fruit Platter (\$6) – Chef's selection of fresh fruit.

Cheese Selections

Smoked Gouda

This semi-hard cow's milk cheese is rich, buttery, and slightly sweet with a warm smoky flavor. This classic delight is truly irresistible.

Wine pairing: Merlot

Manchego

From the Castilla-La Mancha region, this most well-known Spanish cheese was one of the first to establish a board of denomination of origin. It is produced of raw, pure sheep's milk from the Manchego sheep and is about 50% butterfat.

Wine pairing: Cabernet Sauvignon, Merlot

Camembert

An extra-soft cow's milk cheese from the Pays d'Auge, this Camembert carries the traditional aroma of mushrooms and tastes almost meaty. It has a bloomy, edible rind that becomes pigmented with red, brown, and yellow specks as it ages.

Wine pairing: Trevisiol Prosecco, Merlot

Picandou Fraise

This natural goat's milk cheese has a creamy lactic taste that becomes creamier with age. With a pungent odor and a lemony flavor, this smooth cheese will surprise and delight any palate with its powerfully dynamic flavors.

Wine pairing: Chardonnay, Sauvignon Blanc, Riesling

Dorset English Farmhouse Cheddar

Made from pasteurized cow's milk, this exceptional semi-soft artisanal Cheddar starts with a creamy texture, a sweet and tangy flavor and has a lingering sharp finish.

Wine pairing: Cabernet Sauvignon, Pinot Noir, Pedroncelli Four Grapes Port

Fresh Mozzarella

An extremely fresh, soft, cow's milk cheese that cuts easily and melts in the mouth. Its springy, fibrous texture is milky and tender with hints of nuttiness.

Wine pairing: Merlot

Sparkling

Riondo Prosecco (Veneto, Italy)

Subtle, flower and fruit aromas with a deliciously light and playful palate, flecked with tree fruits and minerality.

Glass Bottle

\$7 \$20

White

Villa Cornaro Pinot Grigio (Veneto, Italy)

This noble wine is made from a careful selection of the best Pinot Grigio grapes harvested in the Grave del Piave area. Full bodied with delicate exotic fruit sensations.

Glass Bottle

\$6 \$18

Avery Quinn Chardonnay (Monterey, CA)

Aromas of green apple, with a whisper of oak leads to flavors of ripe pear and pineapple with a crisp citrus accent on the finish.

\$7 \$20

Domaine Allegrets Sauvignon Blanc (Bordeaux, France)

Grapefruit and lime, with a refreshing note of minerality.

\$8 \$22

Chateau Bianca Riesling (Willamette Valley)

Refreshing, with vibrant aromas of apricots, tangerines, and peaches. Just a touch of sweetness.

\$7 \$20

Fairvalley Chenin Blanc (South Africa)

Tropical fruit notes with a hint of pear flavor. Pleasingly rounded with Pineapple/melon hints.

\$7 \$20

Red

Madison Ridge Merlot (South Eastern, Australia)

Beautiful fleshy notes of plum and rose on the nose filling with a spicy center of bay leaf and clove. Finishes very soft with a hint of coffee and sandalwood.

Glass Bottle

\$5 \$15

Peltier Station Cabernet Sauvignon (Lodi, CA)

Raspberry and blackberry flavors, finishing with perfectly well-balanced tannins

\$9 \$25

Legado Munoz Tempranillo (Castilla, Spain)

Juicy and exuberant, with a bracing acid streak perking up the red and black fruit flavors. Vibrant, fresh and brisk through the finish, with the cherry flavor remaining focused and bright.

\$6 \$18

Chilensis Reserva Pinot Noir (Chile)

Complex abundance of strawberry, cherry, and dark berry fruit with Supple fruit tannins.

\$6 \$18

On the Sweeter Side

Tintero Moscato D'Asti (Asti, Italy)

Soft and pleasant with a slight sparkle, reminiscent of pears, melon, and honey with a hint of citrus freshness.

Glass Bottle

\$9 \$25

Pedroncelli Four Grapes Port (Sonoma, CA)

Ripe berries, caramel and toffee aromas lead to a flavorful dessert wine with spicy clove, raspberry and tobacco on the palate.

\$10 \$28

Hot Toddies

Served in an Irish Coffee Mug (\$5.95)

Italian Coffee: Disaronno Amaretto and coffee, garnished with whipped cream.

Mexican Coffee: Kahlua and coffee, garnished with whipped cream and chocolate shavings.

Irish Coffee: Bailey's and coffee, garnished with whipped cream and chocolate shavings.

Godiva Coffee: Godiva and coffee, garnished with whipped cream and chocolate shavings.

Frangelico Coffee: Frangelico and coffee, garnished with whipped cream.

After Eight: Crème de Menthe, Bailey's, Kahlua, and steamed milk, garnished with whipped cream and chocolate shavings.

Millionaire's Coffee: Bailey's, Kahlua, Frangelico, and coffee, garnished with whipped cream and a dash of allspice.

After Dinner Drinks

Served in an Old Fashion Glass (\$6.25)

Toasted Almond: Disaronno Amaretto, Kahlua, and half-and-half.

Chocolate Toasted Almond: Disaronno Amaretto, Kahlua, Torani chocolate sauce, and half-and-half.

Grasshopper: Godiva, Crème de Menthe, and half-and-half.

Amaretto Sunrise: Disaronno Amaretto, orange juice, and grenadine.

Frozen Cocktails

Served in a Poco Glass (\$7.50)

Bailey's Shake: A smooth blend of Bailey's and vanilla gelato, garnished with whipped cream and chocolate shavings.

Kahlua Shake: A smooth blend of Kahlua, vanilla gelato, and chocolate gelato, garnished with whipped cream and chocolate shavings.

Mudslide: A smooth blend of Bailey's, Kahlua, and vanilla gelato, garnished with whipped cream and chocolate shavings.

Drunk Monkey: A smooth blend of Godiva, chocolate gelato, coconut gelato, and banana, garnished with whipped cream and toasted coconut.

Dessert Martinis

Served in a frozen martini glass dipped in chocolate (\$7.50)

Chocolate Raspberry Truffle Martini: A creamy blend of Godiva, chocolate gelato, raspberry gelato, and half-and-half.

Amaretto Cream Martini: A creamy blend of Disaronno Amaretto, vanilla gelato, and half-and-half.

Chocolate Hazelnut Martini: A creamy blend of Frangelico, chocolate gelato, and half-and-half.

Peanut Butter Cup Martini: A creamy blend of Godiva, chocolate gelato, peanut butter gelato, and half-and-half.