



## **SAVORIES**

- ★ **Bowl of Nuts** Spiced mixed nuts, garlic olive oil, sea salt.....\$ 3
- ★ **Bowl of Olives** Fresh Castelvetro olives.....\$ 3
- ★ **French Onion Soup** ..... \$ 8  
Sweet onion soup made with *Black Star Farms Hard Apple Cider*, topped with toast from *Pleasanton Bakery*, melted Raclette cheese, and garnished with a tot of our *Spirit of Apple Brandy*.
- ★ **Black Star Farms Cheese Plate** ..... \$ 12  
Award-winning Raclette cheese and Fromage Blanc fresh from the creamery, “inn” house-made crackers and preserves, sliced apple, and dried apricots. Choose olives or spiced nuts.
- ★ **Cheese Fondue** ..... \$ 12  
Gruyere and Emmentaler Swiss Cheeses, *Pleasanton Bakery* baguette, and apple slices for dipping. Garnished with *Spirit of Cherry eau de vie*. Add ham..... \$ 4
- ★ **Rillette** ..... \$ 14  
Topped with Fromage Blanc and Pinot Noir grape reduction, and served with “inn”house-made crackers and mustard.
- ★ **Pork, Lamb, & Beef Cassoulet** ..... \$ 14  
Made by our own Chef Jon, this delicious comfort food also contains Cannellini beans and *Red House Red* and is served warm with toasted Panko bread crumbs and *Pleasanton Bakery* baguette.

## **SWEETS**

- ★ **Chocolate Fondue**..... \$ 16  
Indulge with strawberries, dried apricots, marshmallows, and “inn” house-made hazelnut biscotti for dipping. Garnished with a splash of *Sirius Cherry* dessert wine.
- ★ **Daily Dessert Specials** .....\$ 9  
“Inn” house-made desserts accompanied by a well-paired dessert wine sample. Ask your server for suggestions.