



**SAN JOSÉ
RESTAURANT
WEEK 2020**


CHEESE TASTING \$10

(mixed pairings \$21)

Chabichou d' Antan

Faire la Fête, Brut Rosé, Crémant de Limoux, FR NV 3oz.

Ossau-Iraty

Figueroa Mountain Danish Red Lager 6oz.

Grazin' Girl Blue

Chateau Laribotte Sauternes 2013 2oz

HOUSE MADE CHARCUTERIE TASTING \$10

(whiskey pairings \$16)

Venison Nocciola, Ciccioni, Beef Bresaola

High West Whiskey Flight

WHITE WINE TASTING PLATE \$10

(white wine pairings \$20)

Ahi Tuna Poke Chip

Buzzinelli, Ribolla Gialla, Collio, Friuli-Venezia Giulia, Italy 2018 3oz.

Deviled Eggs

Caravaglio, Malvasia, Salina, Sicily 2017 3oz.

Crispy Tamarind Chicken Wings

Domaine Cherrier, "La Croix Poignant" Sauvignon Blanc, Sancerre, FR 2018 3oz.

RED WINE TASTING PLATE \$10

(red wine pairings \$22)

Lamb Meatball with Charmula & Manchego

Colosi, Nero D'Avola, Sicily 2018 3oz.

Fontina Arancino with Smoked Tomato

Breca, Grenache, Calatayud, Spain 2016 3oz.

Smoked Pork Belly Slider with Onion Jam & Grained Mustard Sauce

Keenan, Cabernet Sauvignon, Napa, CA 2015 3oz.