



## **BITES MENU**

### **Marinated Nuts & Olives**

Rosemary, lemon zest, fennel seeds and hot pepper.

### **Fig & Prosciutto Flatbread**

Gorgonzola cheese, fresh figs, prosciutto, arugula, drizzled with balsamic glaze & shaved parmesan.

### **Margarita Flatbread**

Basil, tomatoes, mozzarella & special spices.

### **Autumn Nosh Board**

Salami, prosciutto, Hawks Restaurant duck liver mousse, whole grain mustard, cornichons, cheddar, brie, roquefort, fig jam, seasonal fruits, crackers, toast points & nuts. *(Gluten free crackers upon request)*

### **Cheese Duo Plate**

Brillat-Savarin & Petite Basque paired with honeycomb & toast points. *(Gluten free crackers upon request)*

### **DNA Caesar Salad (A Family Tradition)**

Crispy romaine paired with our house made croutons & caesar dressing topped with parmesan. *(Add Shrimp, \$5)*

### **Arugula, Pear & Basil Salad**

Arugula, fresh pears, basil served with shaved parmesan, toasted hazelnuts, & garlic vinaigrette. *(Add Shrimp, \$5)*

### **Tin Fish Two Ways**

Choose from Sardines or Smoked Trout with juniper & lemon thyme with toast points, cornichons & whole grain mustard.

### **Tsar Nicoulai Caviar**

1 oz. of Your Choice of Tsar Nicoulai Caviar Served with Blinis, Truffle Potato Chips & Creme Fraîche.

Classic .....\$50/oz.

Osetra .....\$85/oz.

Reserve .....\$95/oz.