

BISTRO *Europa*

SPECIAL EXPERIENCES

ROYAL OSSETRA CAVIAR SERVICE 170

30 grams of Royal Ossetra Caviar, crème fraîche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

WINE & CHEESE FLIGHT 49

brie (cow), goat cheese (goat), manchego (sheep), bleu cheese (cow)

Included Wine Pairings (3 oz Pours): Pearl D' Blanc, Rosé, Cab Sauvignon, Blueberry 'Port Style'

APPETIZERS

BREAD AND BUTTER

assorted breads with sea salt vermont butter

11

SOUP DU JOUR (BOWL)

13

DILL PICKLE DEVILED EGGS • GFO

topped with fried dill pickles and buttermilk ranch

12

CRAB DIP • GFO

15

served with crostini

Suggested Pairing: Riesling/Vidal Blanc

Blanc/Vidal Blanc

CRISPY ORANGE CAULIFLOWER

golden-fried cauliflower tossed in a bright, tangy orange glaze, sesame seeds, toasted seaweed, served over jasmine rice

14

POMMES FRITES

12

truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli

Suggested Pairing: What doesn't go with truffle fries!

Suggested Pairing: Riesling/Rosé/Pearl D' Blanc/Élevage Blanc/Vidal Blanc

CASINO FRIED CALAMARI

15

fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow

Suggested Pairing: Élevage Blanc/Cab Franc/Rosé

BAKED BRIE

17

double cream brie, buttery flaky pastry, crushed pistachios, crisped capocollo, drizzle of honey and rosemary powder

Suggested Pairing: Chardonnay/Pearl D' Blanc/Sweet Vermouth

MEDITERRANEAN GOAT CHEESE

15

MEDALLIONS • GFO

toasted baguette, topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon, EVOO

Suggested Pairing: Rosé/Pearl D' Blanc

GREEK MEATBALLS (5)

17

chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan

Suggested Pairing: Cab Franc/Élevage Rouge

BADDA-BOOM SHRIMP (6)

15

lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat

Suggested Pairing: Riesling/Élevage Blanc

FLATBREADS & TACOS: AVAILABLE UNTIL 3PM

FIG AND GOAT CHEESE FLATBREAD

16

caramelized onions, fig spread, goat cheese, mixed greens, balsamic glaze

Suggested Pairing: Riesling/Chardonnay/Cab Franc

ITALIANO FLATBREAD

16

chef curated selection of meats, mozzarella cheese, tomato sauce, basil

Suggested Pairing: Rosé/Cab Franc/Cab Sauvignon

FISH TACOS (3)

21

fish du jour, Asian slaw, badda-boom sauce

Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling

CHICKEN TACOS

21

blackened chicken, fresh vegetable salsa, lime crema

Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling

SALADS

GOAT CHEESE & BEET • GF

17

field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic

Suggested Pairing: Élevage Blanc/Chardonnay/Rosé

BLACK & WHITE GARLIC CAESAR • GF

14/10

romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing)

Suggested Pairing: Élevage Blanc/Chardonnay/Riesling

CHICKEN LOMBATA • GFO

22

crispy flash-fried chicken, topped with mixed greens, shaved red onion, tomatoes, capers, Kalamata olives, lemon vinaigrette, shaved parmesan

Suggested Pairing: Rosé/Élevage Blanc

ADD ONS: PASTAS | ENTRÉES

Add Chicken 12

Add Shrimp 14

Add Salmon* 19

Add Scallops 26

4 oz Beef Medallions*32

PASTAS

LASAGNA

beef and pork bolognese sauce, herb ricotta, basil oil

Suggested Pairing: Cab Franc/
Cabernet Sauvignon

SPINACH & RICOTTA RAVIOLIS

roasted asparagus, fried capers, tomatoes, roasted red pepper sauce

Suggested Pairing: Élevage Blanc/Vidal Blanc

CHICKEN PARMESAN

classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde

Suggested Pairing: Cab Franc/Élevage Rouge

CHICKEN & GNOCHI

capicola, manchego, spinach with creamy brown butter sage sauce

Suggested Pairing: Chardonnay/Vidal Blanc/
Élevage Blanc/Riesling

PICCOLA PAPPARDELLE PASTA

roasted mushrooms, broccoli, black garlic parmesan cream

Suggested Pairing: Chardonnay/Riesling/Cab Franc

26

26

ENTRÉES

*ROASTED SALMON • GF

jasmine rice, béarnaise, roasted tomatoes, vegetable du jour

Suggested Pairing: Rosé/Chardonnay

29

*ARGENTINIAN STYLE STEAK FRITES

beef medallions, parsley, chimichurri, pommes frites

Suggested Pairing: Any Rayson Red!

32

*SHRIMP (6) & POLENTA • GF

shrimp, cheesed polenta, tasso ham, pepperonata, orange and sweet vermouth cream sauce

Suggested Pairing: Chardonnay/Riesling

27

*8 OZ BONELESS PORK CHOP • GF

charred broccolini, sweet potato purée, apple-ginger chutney

Suggested Pairing: Cab Franc/Élevage Rouge/
Chardonnay

29

*CRAB STUFFED HADDOCK • GF

cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil

Suggested Pairing: Riesling/Chardonnay/Élevage Blanc

34

BRAISED LAMB

bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction

36

Suggested Pairing: Cab Franc/Élevage Rouge

*STEAK MOUTARDE

36

*SURF & TURF • GF

52

steak medallions with a shallots, mushrooms, mustard and demi cream sauce, served with mashed potatoes, vegetable du jour

Suggested Pairing: Élevage Rouge/Cab Franc/
Petit Verdot

6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour

Suggested Pairing: Élevage Rouge/
Petit Verdot/Cab Sauvignon

*PAN SEARED SCALLOPS & RISOTTO • GF

34

*16 OZ RIBEYE STEAK • GFO

54

asparagus, sweet peas, almonds, lemon, parmesean

Suggested Pairing: Élevage Rouge/Cab Franc/
Petit Verdot

cognac demi cream sauce, mashed potatoes, vegetable du jour

Suggested Pairing: Élevage Rouge/
Cab Sauvignon/Petit Verdot

ADD ONS: PASTAS | ENTRÉES

Add Chicken 12

Add Shrimp 14

Add Salmon* 19

Add Scallops 26

4 oz Beef Medallions*32

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

• GF MEANS GLUTEN FREE • GFO MEANS GLUTEN FREE OPTIONAL