

**BARDOT** at Park Avenue Fine Wines

Cheese Board _____	\$19
Hannah Reserve 2yr- Portland, OR, cow + sheep's milk	
Glacier Blue- Trout Lake, WA, raw cow's milk	
Buche De Lucay- Loire Valley, France, goat's milk	
Honey lavender almonds & olives _____	\$7
Marinated Oregon bay shrimp, rustic baguette _____	\$9
DeNoble Farms Crispy Artichokes _____	\$13
Marinated in celery root and golden chanterelles, baguette	
Tempura Fall Vegetables _____	\$11
Roasted and burnt pepper emulsion, fennel pollen, smoked cheese	
Grilled cheese _____	\$13
Salva cremesco and oven dried tomatoes, leek cream, chanterelles	
Chicory Salad _____	\$12
Shaved pears and apples, parched wheat, sprouts, quince vinaigrette	
Burrata _____	\$14
Roasted and Pickled squashes, kale, sultana, pepita granola	
6 month A.G.H. Coppa _____	\$15
White Nectarines, Capezanna olive oil	
Spätzle and Speck _____	\$14
Lobster mushrooms, caramelized onion, pretzel crumble, pickled peppers	
Celery Root and Parsnip Gnocchi _____	\$15
Smoked pork ragout, ground cherries, crispy alliums	

Please ask about the daily dessert selection