

ALAMEDA WINE CO.



Wine Tapas

We proudly support our local community by serving many specialized products from Alameda and the greater Bay Area purveyors.

Marcona Fire Roasted Salted Almonds.....	2.75
Kalamata Olive Spread.....	3.25
Basque Fresh Olive Mix.....	4.25
Phoenix Pastificio Rustic Olive Bread with Walnut-Parsley Pesto.....	5.00
Cheeseboard Sourdough Baguette & Phoenix Pastificio Rustic Olive Loaf with your choice of olive oils (Vetrice "Orcio 4" 2007, Tuscany; Zouina 2007, Morocco; or Bariani, California.....	4.00
JP Seafood Co. Pappa Pucci's Smoked Red Trout Spread.....	7.75
Fabrique Délices Duck Mousse.....	8.25
Fabrique Délices Chicken & Pork Terrine with Pistachios.....	6.75
Fra' Mani Salametto or Salametto Piccante with Dijon Mustard & Cornichons.....	7.25
Old World Lanza Dry Smoked Pork Loin or Coppa Dry Smoked Neck.....	7.25
Chris Combo – a full portion of cheese & a half portion of either Salametto.....	9.50
Tamara Combo – a full portion of cheese & a half portion of trout spread.....	9.75
Rahn Combo – a full portion of cheese & a half portion of Duck Mousse.....	10.50
Sheila Combo – two full portions of cheese & a half portion of either Salametto.....	14.50

Artisan Cheese Plates

A generous 2.5 ounce portion of one of the following selections served with appropriate condiments.

One Cheese.....	6.25
Two Cheeses.....	11.25
Three Cheeses.....	16.25
Add McQuade's Celtic Chutney (Fig 'N Ginger & Cranberry Tangerine).....	2.50

Cheese Selections:

Spring Hill Cheese Co. Goat Garlic Cheddar (California, organic goat's milk, semi-firm texture)

Picandine Pave Sauvage (France, fresh goat's milk, herbs & peppercorns, soft texture)

Grafton 2-Year Classic Reserve Cheddar (Vermont, raw cow's milk, hard texture)

Kasseri (Greece, sheep & goat's milk, firm texture)

Tasmanian Heritage Signature Camembert (Australia, cow's milk, bloomy rind, soft texture)

Thomas Hoe Stevenson Aged Blue Stilton (England, cow's milk, blue, firm texture)