



essential wine co.

1/29/10 – 2/14/10

## MENU

- **Cassidy's Crabcake** – A Quarter Pounder topped with Roasted Yellow Pepper Sauce. Served with Organic Mixed Greens in a Seasonal Dressing. \$10.75  
Add a Second Crabcake for \$5.75
- **Salmon Mousse** – Smoked Salmon Wrapped around a Zingy Salmon Mousse, with a Slice of Tender Broccoli in the Center ("Presse de Saumon"). Served with Organic Greens in a Champagne Dressing. \$10.50
- **Pate in a Crust** – Mélange of pork shoulder and chicken leg, seasoned with cognac and spices. Enrobed in a traditional crust ("Pate en Croute"). \$7.75
- **Chicken & Tarragon Terrine** – Layered Chicken Breast, Tarragon and Spices ("Poulet Estragon"). Served with a Garlic Mayonnaise. \$7.75
- **Garlic Salami** – Slices of Fresh Pork Salami (not dried) with subtle Garlic and Spices. Voila, Charcuterie ("Saucisson a l'ail"). \$6.75
- **Pork & Duck Spread** – A French classic. Rustic. Creamy. ("Rillettes"). \$7.75
- **Bibb Lettuce, Avocado & Apple Salad** – with sesame green tea vinaigrette, pomegranate seeds. \$7.75
- **Mediterranean Duo** – Moroccan Carrot Salad & Arabian Hummus. The slightly spicy carrots are complemented by the cool and creamy hummus. \$5.75
- **Seasonal Soup Du Jour** – Comfort food at its best. \$6.00
- **Smokey Roasted Cauliflower** – A Bag O' EWCo. "Popcorn" Cauliflower accompanied by Spicy Chipotle and Subtly Sweet Dipping Sauces. \$5.25

Plates Served with Warm Rosemary & Roasted Garlic Breads or a Selection of Crackers



## ESSENTIAL SANDWICHES

Pressed and Toasted Italian Sandwiches.

\$9.00

- **Brie, Dark Chocolate & Basil** – is it the main course or dessert? Regardless, it's divine. Go for it, you know you want to.
- **Classic Sicilian**– Melted Smoked Fontina Cheese smothered with rich tomato and eggplant Caponata sauce, topped with heirloom tomato slices and fresh rosemary.
- **New Orleans Muffaletta** – Italian dry salami, ham, provolone with homemade olive salad that is soaked into a toasty Ciabatta. (available in a Vegetarian model )

## CHEESE PLATES

Choice of 3 for \$18.00 All 5 for \$21.25

Paired with Fruits, Sweet & Savory Spreads, Crackers and Essential Wine Co. Spiced Almonds.

**Red Dragon** – Imported from Wales, a tangy cheddar blended with mustard seeds & ale.

**Campo de Montalban** – From La Mancha, Spain, a blend of Cow, Goat & Sheep's milk aged over 90 days. Rich & buttery and finishes with a perfect balance in the mouth.

**Pantaleo** – Pasteurized goat milk from Sardinia, Italy. Fruity, earthy, peppery.

**Vintage Sharp White Cheddar** – Naturally aged over 2 years in the Pacific Northwest. Bold, rich taste and a smooth yet slightly crumbly texture.

**St. Nectaire** – Semi-soft cow's milk from France. Nutty and fruity flavor with a touch of salt, spice & floral notes.

Cheese Plates are freshly sliced to order. Please [allow extra time for preparation.](#)

ENJOY A LITTLE INDULGENCE FROM OUR DESSERT MENU. YOU DESERVE IT!

Plates Served with Warm Rosemary & Roasted Garlic Breads or a Selection of Crackers