

# lounge menu

## □ savory □

deviled eggs 3.

stuffed with red potato, capers and dijon mustard

truffled pommes frites 4.

with minced rosemary, parmesan cheese and truffle oil

sweet potato frites 4.

with fried sage herbes de provence and garlic

roasted pork belly with fig red wine sauce 5.

crab and artichoke polpette with arugula and walnut aioli 5.

white bean and pine nut hummus with grilled flat bread 5.

prosciutto wrapped asparagus 5.

the halfjoun 6.

spiced ground lamb, feta cheese, and pine nuts on baked flatbread  
vegetarian version made with apple

bruschetta plate 6.

wild mushrooms and goat cheese, roasted tomato and olive, on grilled sourdough

ground lamb kabobs 8.

four kabobs served with harissa yogurt sauce

grilled black tiger prawns with italian salsa verde and chili oil 9.

## □ cheese □

**served with seasonal fruit, nuts, water crackers and toast**

**humboldt fog chevre**

an award winning goat's milk chevre

**jean de brie**

a creamy cow's milk triple cream

**roaring forties blue**

a full flavored blue

**grayson**

a farmstead tallegio style cheese

**redwood hill farm camellia brie**

an award-winning goats milk double cream