

Discover a unique way to explore gourmet food and wine at the community table.

iTaste – Cheese Plate

\$25

Widmer Cheddar (Cow milk), Semi hard, Wisconsin

Caciotta Ancho (Cow milk), Semi soft, Texas

Petit Basque (Sheep milk), Semi hard, France

Drunken Goat (Goat milk), Semi hard, Spain

Accompanied with dried grapes on the vine, toasted almonds, fig preserve, dried strawberries, French baguette and parmesan flatbread.

An iPod is available for you to view the presentation and a DVD for you to keep of the tasting program.

Recommendation to enhance your tasting experience:

Santa Margherita, Pinot Grigio, Italy, '05

Evian Natural Spring Water, France

iTaste – Chocolate Dessert ...serves two

\$20

Michel Cluizel Dark chocolate, cocoa content 73%

Valrhona Dark chocolate, cocoa content 52%

Schaffen Berger Dark chocolate, cocoa content 63%

El Rey Milk chocolate, cocoa content 58%

Chocolate Desserts:

Chocolate Macaroons

Chocolate Caramel Marshmallows

Dark Chocolate Truffles

Chocolate Ganache Trio

Chocolate Crème Brûlée

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Recommendation to enhance your tasting experience:

Segura Viudas Sparkling Wine, Spain, NV

Voss Artesian Still Water, Norway

iTaste – Wine

\$25

Benziger, Sauvignon Blanc, North Coast '05

Trimbach, Riesling, Alsace, France '03

Canvas, Chardonnay, California, '05

Tudal, Red Blend, Tractor Shed Red, Napa '03

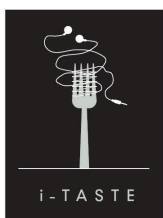
Luigi Bosca, Malbec, Mendoza, Argentina '03

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Recommendation to enhance your tasting experience:

Meze - Mediterranean Platter Prosciutto, Salami, marinated Olives, Boccocini Mozzarella, Hummus with toasted Pita Chips

Fiji Natural Artesian Water, Fiji



Gourmet Cheese and Über Chocolate

From the finest ingredients offered around the world.

Gourmet Cheese Selection:

Your choice of one cheese served with dried fruits, toasted almonds, French baguette and parmesan flatbread. **\$11**

Widmer Cheddar (Cow milk), Semi hard, Wisconsin

Tomme de Savoie (Cow milk), Semi hard, France

Fol Epi (Cow milk), Semi hard, France

Wensleydale w/Cranberries (Cow milk), Hard, England

Caciotta Ancho (Cow milk), Semi soft, Texas

Manchego (Sheep Milk), Semi hard, Spain

Petit Basque (Sheep milk), Semi hard, France

Garrotxa (Goat Milk), Semi hard, Spain

Drunken Goat (Goat milk), Semi hard, Spain

Über Chocolate Selection:

Pecan and Walnut Chocolate Carmel Bark - ½ lb. **\$14**

Dark Chocolate Covered Almonds - ½ lb. **\$12**

Caramel Chocolate Marshmallow **\$3ea**

Organic Peanut Butter BonBons **\$3ea**

Assorted Exotic Chocolate Truffles **\$2ea**

Chocolate covered Strawberries **\$2ea**

Feuillettine Hazelnut Crunch Pralines **\$3ea**

Assorted French Macaroons **\$1ea**

Assorted Exotic Chocolate Bar **\$5ea**

Über Chocolate Drinks: **\$6ea**

La Parisienne Bittersweet

Cocoa Bianca White lavender

Aztec Elixir dark

Xocolatl Dark organic spice

Premium Wine Selection:

Santa Margherita, Pinot Grigio, Italy, '05 **\$14**

Sonoma Cutrer, Chardonnay, California, '05 **\$13**

Belle Glos, Las Alturas, Monterey '05 **\$22**

Tudal, Blend, Tractor Shed Red, Napa, '03 **\$15**

Sterling, Merlot, Vintners Reserve, '04 **\$14**

Luigi Bosca, Malbec, Mendoza, Argentina '03 **\$13**

Global Water Selection: **\$4ea**

Fiji Natural Artesian Water, Fiji

Voss Artesian Still Water, Norway

Evian Natural Spring Water, France

Perrier Sparkling Natural Mineral Water, France

San Pellegrino Carbonated Mineral Water, Italy