BISTRO Europa

SPECIAL EXPERIENCES

ROYAL OSSETRA CAVIAR SERVICE 170
30 grams of Royal Ossetra Caviar, créme fraiche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

WINE & CHEESE FLIGHT 49
brie (cow), goat cheese (goat), manchego (sheep), bleu cheese (cow)
Included Wine Pairings (3 oz Pours): Pearl D' Blanc, Rosé, Cab Sauvignon, Blueberry 'Port Style'

APPETIZERS

BREAD AND BUTTER 11
assorted breads with sea salt vermont butter

DILL PICKLE DEVILED EGGS • GFO 12
topped with fried dill pickles and buttermilk ranch
Suggested Pairing: Chardonnay/Pearl D' Blanc/Vidal Blanc

HUMMUS PLATTER • GFO 18
duo of black garlic hummus and roasted red pepper hummus served with crudité and crostini
Suggested Pairing: Any White/Rosé

CASINO FRIED CALAMARI 15
fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow
Suggested Pairing: Élevage Blanc/Cab Franc/Rosé

BADDA-BOOM SHRIMP (6) 15
lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat
Suggested Pairing: Riesling/Élevage Blanc

BAKED BRIE 17
double cream brie, buttery flaky pastry, crushed pistachios, crisped prosciutto, drizzle of honey and rosemary powder
Suggested Pairing: Chardonnay/Pearl D' Blanc/ Sweet Vermouth

SOUP DU JOUR (BOWL) 13

CRAB DIP • GFO 15
served with crostini
Suggested Pairing: Riesling/Vidal Blanc

POMMES FRITES • GFO 12
truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli
Suggested Pairing: What doesn't go with truffle fries!

MEDITERRANEAN GOAT CHEESE MEDALLIONS • GFO 15
toasted baguette, topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon EVOO
Suggested Pairing: Rosé/Pearl D' Blanc

GREEK MEATBALLS (5) 17
chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan
Suggested Pairing: Cab Franc/Êlevage Select

FLATBREADS & TACOS

AVAILABLE UNTIL 3PM

FIG AND GOAT CHEESE FLATBREAD 16
caramelized onions, fig spread, goat cheese, mixed greens, balsamic glaze
Suggested Pairing: Riesling/Chardonnay/Cab Franc

FISH TACOS (3) 21
fish du jour, Asian slaw, badda-boom sauce
Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling

ITALIANO FLATBREAD 16
chef curated selection of meats, mozzarella cheese, tomato sauce, basil
Suggested Pairing: Rosé/Cab Franc/Élevage Select

CHICKEN TACOS 21
blackened chicken, fresh vegetable salsa, lime crema
Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling

SALADS

GOAT CHEESE & BEET • GF **15**
field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic
Suggested Pairing: Élevage Blanc/Chardonnay/Rosé

CHICKEN LOMBATA • GFO **22**
crispy flash-fried chicken, topped with mixed greens, shaved red onion, tomatoes, capers, Kalamata olives, lemon vinaigrette, shaved parmesan
Suggested Pairing: Rosé/Élevage Blanc

BLACK & WHITE GARLIC CAESAR • GF **14/9**
romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing)
Suggested Pairing: Élevage Blanc/Chardonnay/Riesling

ADD ONS: SALADS | PASTAS | ENTRÉES

Add Chicken	12	Add Shrimp	14
*Add Salmon	19	Add Scallops (3)	24
*Add Filet	30		

PASTAS

3 CHEESE MANICOTTI BOLOGNESE **26**
beef, pork, basil oil
Suggested Pairing: Élevage Select/Cab Franc

PORCINI MUSHROOMS & CHEESE STUFFED RAVIOLIS **26**
beef ragu, bone marrow mirepoix, truffle oil, smoked ricotta, demi glacé
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve

CHICKEN PARMESAN **24**
classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde
Suggested Pairing: Cab Franc/Élevage Rouge

CHICKEN & GNOCCHI **26**
capicola, manchego, spinach with creamy brown butter sage sauce
Suggested Pairing: Chardonnay/Vidal Blanc/ Élevage Blanc/Riesling

PICCOLA PAPPARDELLE PASTA **22**
roasted mushrooms, broccoli, black garlic parmesan cream
Suggested Pairing: Chardonnay/Riesling/Cab Franc

LOBSTER MAC AND CHEESE **48**
3-4 oz of lobster, truffle oil, parmesan bread crumbs
Suggested Pairing: Chardonnay/Pearl D' Blanc

ENTRÉES

***ROASTED SALMON • GF** **29**
jasmine rice, béarnaise, roasted tomatoes, vegetable du jour
Suggested Pairing: Rosé/Chardonnay

***SHRIMP (6) & POLENTA • GF** **27**
shrimp, cheesed polenta, tasso ham, pepperonata, orange and sweet vermouth cream sauce
Suggested Pairing: Chardonnay/Riesling

***CRAB STUFFED HADDOCK • GF** **32**
cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc

***PAN SEARED SCALLOPS (3) • GFO** **34**
golden scallops, creamy miso parsnip purée, roasted brussels sprouts, apple-soy glaze, brown butter crumbs
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc

***SEAFOOD RISOTTO• GFO** **59**
salmon, scallops, shrimp, calamari, saffron arborio rice, tomato, seafood liquor, white wine
Suggested Pairing: Rosé/Chardonnay/Élevage Blanc

***ARGENTINIAN STYLE STEAK FRITES• GF** **25**
beef medallions, parsley, chimichurri, pommes frites
Suggested Pairing: Any Rayson Red!

***8 OZ BONELESS PORK CHOP • GF** **29**
charred broccolini, sweet potato purée, apple-ginger chutney
Suggested Pairing: Cab Franc/Élevage Rouge/ Chardonnay

BRAISED LAMB• GF **36**
bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction
Suggested Pairing: Cab Franc/Élevage Rouge

***SURF & TURF • GF** **49**
6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve

***16 OZ RIBEYE STEAK • GF** **49**
cognac demi cream sauce, mashed potatoes, vegetable du jour
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve/Cab Sauvignon

*** MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.**
• GF MEANS GLUTEN FREE • GFO MEANS GLUTEN FREE OPTIONAL