



BISTRO EUROPA



••• APPETIZERS •••

Caramelized French Onion Dip	12
Served with crostini Suggested Pairing: Chardonnay	
Casino Fried Calamari	15
Fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow, aioli Suggested Pairing: Élevage Blanc/Cab Franc/Rosé	
Pork & Manchego Croquettes	14
Shredded pork, manchego cheese, bechamel, lemon, parsley, prosciutto, spicy remoulade sauce Suggested Pairing: Cab Franc/Élevage Select	
Smoked Trout, Lemon Gel, Herbed Crème fraiche, dressed arugula	14
Suggested Pairing: Riesling/Élevage Blanc/Chardonnay	
Albondigas	16
Lamb meatballs, smoked paprika tomato sauce served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve	
Pomme Frites	11
Truffled fries, parmesan snow, chopped herbs, ketchup, aioli Suggested Pairing: What doesn't go with truffle fries!	
White Bean Dip	12
Whipped white beans, garlic confit, olive oil, lemon vinegar, served with crostini Suggested Pairing: Riesling, Élevage Blanc/Rosé	
Cognac, Chicken & Pork Pâté	14
served with cornichons, dijon mustard, fig preserve and crostini Suggested Pairing: Riesling Chardonnay/Cab Franc/Élevage Select	

••• SALADS •••

Black & White Garlic Caesar	13/7
Romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brownish color to the dressing) Suggested Pairing: Élevage Blanc/Chardonnay/Riesling	
Berry Salad	15
Field greens, mixed berries, shallots, candied walnuts, goat cheese, honey balsamic Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé	
Bistro Salad	14/7
Field greens, cucumbers, baby bell peppers, shallots, croutons, parmesan shavings, bacon lardons, fire roasted tomato vinaigrette Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé	
Add Scallop	4 each
Add Chicken	8
Add Shrimp	9
Add Salmon	14
Add Filet	16

••• PANINIS •••

**Served with French fries, ketchup, aioli
Available until 3PM**

The Cubano Italiano	19
Pulled Pork, prosciutto, mojo, pickles, mustard Suggested Pairing: Rosé/Cab Franc/Élevage Select/Petit Verdot	
Banh Mi	17
Pickled veggies, jalapeños, hoisin mayo, cilantro Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé	

FLATBREADS & BOARDS

Europa Flatbread	16	Charcuterie Board	26
Ricotta, capers, red onions, tomatoes, mozzarella, parmesan Suggested Pairing: Riesling/Rosé/Chardonnay/Élevage Select		Salami, capicola, goat cheese, manchego, accoutrements served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve	
Fig and Goat Cheese Flatbread	16	Italino Flatbread	16
Caramelized onions, fig spread, goat cheese, arugula, balsamic glaze Suggested Pairing: Riesling/Chardonnay/Cab Franc/Petit Verdot Reserve		Salami, capicola, provolone, tomato sauce, basil Suggested Pairing: Rosé/Cab Franc/Élevage Select/Petit Verdot Reserve	

ENTRÉES

Roasted Salmon	26
Jasmine rice, béarnaise, seasonal vegetable Suggested Pairing: Rosé/Chardonnay	
Chicken & Vinegar	24
Half-roasted chicken, cherry peppers, pepperoncini, duck fat fingerlings, seasonal vegetables, pan reduction Suggested Pairing: Rosé/Riesling	
Seared Scallops (3)	32
Served with Tuscan bean and pork belly ragù, fried shallots, red chimichurri Suggested Pairing: Riesling/Chardonnay/Cab Franc	

PASTA & POLENTA

Shrimp (6) and Polenta	26
Shrimp, cheesed polenta, bacon lardons, asparagus, roasted tomatoes, beef jus Suggested Pairing: Chardonnay/Riesling	
Pappardelle Pasta	19
Roasted mushrooms, asparagus, parmesan cream Suggested Pairing: Chardonnay/Riesling/Cab Franc	
Add Scallop	4 each
Add Chicken	8
Add Shrimp	9
Add Salmon	14
Add Filet	16

STEAKS & CHOPS

Choose one side listed below (no upcharge) and one sauce

Suggested Pairing: Any Rayson Red!

16 oz. Beef Ribeye	49	Red Chimichurri Sauce
6oz. Beef Filet	40	Red Wine Reduction Sauce
8oz. Beef Filet	45	Sauce Robert
8 oz. Lamb Porterhouse	39	Sauce Béarnaise
8 oz. Pork Ribeye	24	Bacon Jus

À LA CARTE SIDES

Polenta	6
Potato Gratin	7
Jasmine rice	6
Asparagus	7
Roasted Mushroom Medley	7