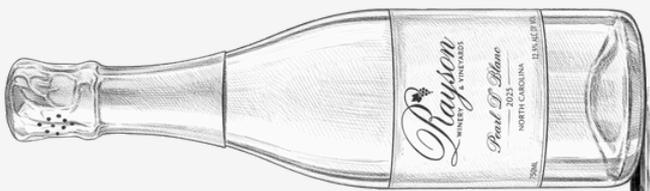


BISTRO *Europa* GRAND CRU EXPERIENCE

APRIL 2026



SQUID INK ECLAIR

avocado cream filling, topped with salmon crudo, yuzu & lemon curd, champagne vinegar caviar
Paired with 2024 Pearl D' Blanc



PANZANELLA SALAD

wrapped in tomato water
Paired with 2024 Rayson Rosé



BAKED FROMAGE BLEU

A cheesecake crafted with Ashe County marbled blue cheddar and a pretzel crust, accompanied by a salad of frisee, pickled green apples, and a dressing infused with our own blueberry port.
Paired with Sweet Vermouth Blanc



BEEF TATAKI

tenderloin wrapped in nori with sunchoke puree, beech mushrooms, miso butter, baby carrots, broccolini, black garlic bordelaise
Paired with Cabernet Sauvignon



SPICED CHOCOLATE MOUSSE

A decadent chocolate mousse infused with a subtle hint of cayenne pepper, layered with a cherry sorbet, chocolate tuile, and a sprinkle of cashew brittle.
Paired with O.H.W. Blueberry Port