

# nibbles

## charcuterie

\$25 goat cheese | Jumping Good 'first snow' | Buena Vista, CO  
18 mo aged gouda | Beemster | Holland  
two types of seasonal salumi | il Porcellino Charcuterie | Berkeley, CO

### accoutrements

Law's whiskey Palisade peach preserve | deliciousness | Denver, CO  
marcona almonds  
castelvetrano olives  
whole grain mustard  
dried fruit  
organic crackers

*perfectly paired with St. Roch Sauvignon Blanc or Château Yvonne Cabernet Franc*

## duck rilette

\$22 duck rillettes | Rougié Sarlat | Quebec, Canada  
triple cream brie | Saint Angel | France

### accoutrements

sour cherry compote | Divina | Greece  
cranberry pistachio crackers | Jan's | MA

*perfectly paired with Caruso & Manini Nero d'Avolo or Holloran Pinot Noir*

## caviar

\$25 10 grams of Siberian sturgeon roe | Calvisius Caviar | Italy

### accoutrements

denver chip co. 'original' potato chips | crème fraîche

*perfectly paired with May Georges Chenin Crémant de Loire*

## marinated herbed feta & olives

\$5 stuffed green olives | pitted kalamata olives | dutch feta

## chocolate

\$3 rum bar | Vollmer's | Denver, CO

### choice of

raspberry | espresso | bailey's

## macarons

\$3|\$8 inquire about this month's flavors