

FERRY PLAZA WINE MERCHANT & WINE BAR

WINE BAR SELECTIONS



SPARKLING

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
NV Scacciadiavoli Rose Vino Spumante, Umbria, Italy	\$15.75	NA	\$50.00
NV Doyard-Mahe Blanc de Blanc Champagne, France	\$17.25	NA	\$55.00

ROSÉ

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2019 Res Fortes Côtes du Roussillon Rosé, France	\$10.25	\$26.50	\$30.00
2019 Rocca di Montegrossi Rosado, Tuscany, Italy	\$10.00	\$25.75	\$29.00

WHITE WINES

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2019 Baglio del Cristo di Campobello Grillo, Sicily	\$12.50	\$32.25	\$38.00
2019 Cep Sauvignon Blanc, Russian River Valley, California	\$11.00	\$28.50	\$32.00
2019 Jolie Laide Melon de Bourgogne, Chalone, California	\$13.00	\$33.75	\$40.00
2018 Domaine Weinbach Sylvaner, Alsace, France	\$11.75	\$30.50	\$35.00
2017 Domaine de Montille Bourgogne Blanc, Burgundy, France	\$15.00	\$38.75	\$47.00

RED WINES

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
2018 Thymiopoulos Vineyards Xinomavro, Naoussa, Greece	\$10.25	\$26.50	\$30.00
2018 Domaine Chantereves Pinot Noir, Burgundy, France	\$14.75	\$38.25	\$46.00
2018 Marco Porello Barbera d'Alba DOC, Piedmont, Italy	\$10.25	\$26.50	\$30.00
2018 Dean Hewitson Shiraz, Barossa Valley, Australia	\$13.75	\$35.50	\$42.00
2017 Westgate Petit Verdot, Santa Ynez Valley, California	\$12.75	\$33.00	\$39.00

A 3% service charge will be added to your bill for San Francisco employer mandates

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FOOD SELECTIONS



CHEESES

Spanish Manchego with Assorted Mixed Olives..... \$15.00

A wedge of raw sheep milk Manchego, aged for a minimum of 3 months, from Parra Jimenez in La Mancha, Spain. Served with a side of mixed olives and fresh Acme Epi baguette.

St Angel Triple Cream.....\$13.00

A wedge of triple cream cow's milk cheese from Marin County. It's rich, sweet and decadent, finishing with the elegance of a satiny-buttery mouthfeel. Served with McQuade's Celtic Chutney and fresh Acme Epi baguette.

Fresh Burrata with Stonehouse Olive Oil.....\$11.00

A portion of Di Stefano Burrata, a sweet, creamy and mildly flavored cheese wrapped inside fresh Mozzarella. Accompanied by Stonehouse Olive Oil from the Ferry Building and fresh Acme Epi baguette.

Special Cheese Combo Plate.....\$20.00

A wedge of St Angel and a wedge of Manchego, served with mixed olives, McQuade's Celtic Chutney and fresh Acme Epi baguette.

MEATS

Assorted Salumi Plate.....\$15.00

An assortment of thinly sliced salumi. Served with whole grain mustard and a traditional olive mix, plus fresh Acme Epi baguette.

Salumi & Cheese Combo.....\$22.00

A wedge of St Angel Triple Cream Cheese and a salumi Plate, plus fresh Acme Epi baguette and McQuade's Celtic Chutney.

NUTS, OLIVES, & SIDES

Marcona Almonds.....\$7.00

Quicos Corn Nuts.....\$4.00

Castelvetro Olives - Bright, fresh and very green olives from Sicily and/or Puglia, Italy.....\$8.00

Acme Epi Baguette.....\$3.50

Assorted Crackers.....\$TBD

Assorted Chocolates.....\$TBD

CAVIAR SELECTIONS

Plaza Golden Osetra Caviar.... 1 oz. \$118.00 Plaza Royale.....1 oz. \$55.00 2 oz. \$105.00

Plaza Osetra Caviar..... 1 oz. \$85.00 2 oz. \$145.00 Plaza Classic.....1 oz. \$50.00 2 oz. \$105.00

Plaza Sterlet Caviar..... 1 oz. \$60.00 2 oz. \$120.00 Trout Roe.....1 oz. \$12.00 2 oz. \$23.00

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