

## FERRY PLAZA WINE MERCHANT & WINE BAR

### WINE BAR SELECTIONS



	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<b>SPARKLING</b>			
2018 Mas de Daumas Gassac Rose, Languedoc-Roussillon, France	\$12.50	NA	\$38.00
NV Bonnet-Ponson Brut Premiere Cru, Champagne, France	\$17.50	NA	\$55.00
<b>ROSÉ</b>			
2019 Figueirasse 'Gris de Gris, Sable de Camargue IGP, France	\$9.25	\$24.00	\$26.00
2019 Enfield Pinot Noir Foot Tread Rose, Heron Lake, California	\$12.50	\$32.25	\$38.00
<b>WHITE WINES</b>			
2018 La Rivolta Coda di Volpe, Campania, Italy	\$10.25	\$26.50	\$30.00
2019 Turnbull Sauvignon Blanc, Oakville, Napa Valley, California	\$11.50	\$29.75	\$34.00
2017 Vinatigo Listan Blanco, Tenerife, Spain	\$11.50	\$29.75	\$34.50
2018 Domaine Chantereves Chardonnay, Burgundy, France	\$14.00	\$36.25	\$43.00
2018 Boundary Breaks Riesling, Finger Lakes, New York	\$11.00	\$28.50	\$32.00
<b>RED WINES</b>			
2017 Ojai Pinot Noir Bien Nacido, Santa Maria Valley, California	\$16.75	\$43.40	\$53.00
2017 Muralia 'Babone' Toscano Rosso, Tuscany, Italy	\$10.00	\$25.75	\$29.00
2017 Tsilili 'Askitikos' Red Blend, Thessalia, Greece	\$9.75	\$25.25	\$27.50
2018 Yves Cuilleron Syrah, IGP Collines Rhodaniennes, France	\$11.00	\$28.50	\$32.00
2017 Once & Future Mataro, Contra Costa County, California	\$14.75	\$38.25	\$46.00

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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.....\$10.00

*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.....\$14.00

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

Salumi & Cheese Combo.....\$21.00

*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. \$85.00    2 oz. \$160.00    Plaza Royale.....1 oz. \$55.00    2 oz. \$95.00

Plaza Osetra Caviar..... 1 oz. \$65.00    2 oz. \$125.00    Plaza Classic.....1 oz. \$45.00    2 oz. \$90.00

Plaza Sterlet Caviar..... 1 oz. \$60.00    2 oz. \$110.00    Trout Roe.....1 oz. \$12.00    2 oz. \$23.00