

# BISTRO EUROPA

## APPETIZERS

<b>Bread &amp; Butter</b>	9
House-made breads, rosemary & parmesan crackers, accoutrements	
<b>GF- Roasted Shallot &amp; Gorgonzola Dip</b>	12
served warm with crostini and accouterments Suggested Pairing: Chardonnay/Riesling	
<b>Casino Fried Calamari</b>	15
Fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow, aioli Suggested Pairing: Élevage Blanc/Cab Franc/Rosé	
<b>Pork Belly &amp; Manchego Croquettes</b>	14
Shredded pork, manchego cheese, bechamel, lemon, parsley, prosciutto, spicy remoulade sauce Suggested Pairing: Cab Franc/Élevage Select	
<b>GF- Steamed Mussels</b>	21
PEI mussels steamed in Élevage Blanc with chorizo and cherry tomatoes. Finished with crème fraiche, herbs and house made boulad Suggested Pairing: Riesling/Élevage Blanc/Chardonnay/Rosé/Sweet Vermouth	
<b>Albondigas</b>	16
Lamb meatballs, smoked paprika tomato sauce served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve	
<b>GF- Pomme Frites</b>	11
Truffled fries, parmesan snow, chopped herbs, ketchup, aioli Suggested Pairing: What doesn't go with truffle fries!	
<b>GF- Pimento Cheese Dip</b>	12
Cheddar, pimentos, cayenne served with crostini Suggested Pairing: Riesling/Élevage Rouge/Chardonnay	
<b>Twice Baked Goat Cheese Souffle</b>	14
Peaches, mixed greens dressed in fig vinaigrette, prosciutto, almond crumble, balsamic glaze Suggested Pairing: Rosé/Élevage Blanc/Chardonnay	
<b>GF- Charcuterie Board</b>	26
Chef curated selection of meats and cheeses, accoutrements served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve	

## SALADS

<b>Burrata</b>	14
Cashew romesco, grilled house bread, fried brussel sprouts, balsamic glaze, toasted pumpkin seeds Suggested Pairing: Élevage Blanc/Chardonnay/Riesling	
<b>GF- Black &amp; White Garlic Caesar</b>	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	
<b>GF- Berry Salad</b>	15
Field greens, mixed berries, shallots, candied walnuts, goat cheese, honey balsamic Suggested Pairing: Élevage Blanc/Chardonnay/Riesling/Rosé	
<b>GF- Bistro Salad</b>	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	
<b>Add Chicken</b>	8
<b>Add Shrimp</b>	9
<b>*Add Salmon</b>	14
<b>*Add Filet</b>	16

## PANINIS

**Served with French fries, ketchup, aioli  
Available until 2PM**

<b>The Cubano Italiano</b>	19
Pulled Pork, prosciutto, mojo, pickles, mustard Suggested Pairing: Rosé/Cab Franc/Élevage Select/Petit Verdot	
<b>Tomato &amp; Pimento</b>	16
Pimento cheese, aioli, garden ripe tomatoes, bacon, arugula Suggested Pairing: Élevage Rouge/Chardonnay/Élevage Select/Cabernet Franc	

# FLATBREADS & BOARDS

Available until 2PM

**Europa Flatbread** 16  
Ricotta, capers, red onions, tomatoes, mozzarella, parmesan  
Suggested Pairing: Riesling/Rosé/Chardonnay/Élevage Select

**Fig and Goat Cheese Flatbread** 16  
Caramelized onions, fig spread, goat cheese, arugula, balsamic glaze  
Suggested Pairing: Riesling/Chardonnay/Cab Franc/Petit Verdot Reserve

**Italiano Flatbread** 16  
Chef curated selection of meats and cheeses, tomato sauce, basil  
Suggested Pairing: Rosé/Cab Franc/Élevage Select/Petit Verdot Reserve

## ENTRÉES

**GF- \*Roasted Salmon** 26  
Jasmine rice, béarnaise, seasonal vegetable  
Suggested Pairing: Rosé/Chardonnay

**Coq Au Vin** 24  
Duo of Élevage Select braised leg of chicken & cherry glazed pork belly with roasted mushroom, pearl onions and lardons tossed in pappardelle pasta and pan jus

Suggested Pairing: Élevage Select/Cabernet Franc

**GF- Crab Stuffed Haddock** 29  
cauliflower puree, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil  
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc

**Bouillabaisse** 36  
PEI mussels, calamari, shrimp, haddock, saffron potatoes, roasted saffron broth  
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc

**Braised Lamb** 32  
Bone-In Braised Lamb, Polenta, roasted carrots, cauliflower, pickled apples, Basque glaze, pan reduction  
Suggested Pairing: Cab Franc/Élevage Rouge

## A LA CARTE SIDES

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

## PASTA & POLENTA

**GF- Shrimp (6) and Polenta** 26  
Shrimp, cheesy polenta, bacon lardons, asparagus, roasted tomatoes, beef jus  
Suggested Pairing: Chardonnay/Riesling

**Piccola Pappardelle Pasta** 19  
Roasted mushrooms, asparagus, parmesan cream  
Suggested Pairing: Chardonnay/Riesling/Cab Franc

**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!

**GF- Rosemary & Honey Glazed 1/2 Roasted Chicken** 24  
**GF- \*16 oz. Beef Ribeye** 49  
**GF- \*6oz. Beef Filet** 40  
**GF- \*8oz. Beef Filet** 45  
**GF- \*8 oz. Pork Ribeye** 24

**Red Wine Reduction Sauce**  
**Gorgonzola Demi**  
**Sauce Béarnaise**  
**Bacon Jus**  
**Brown Butter Emulsion**