

# ALLORO

V I N E Y A R D

## *From the Kitchen*

### Provisions Board - \$35

cured meats, cheese, pickled vegetables, dried fruits, nuts, fruit preserves, mustards

### Smoked Salmon Dip - \$20

sturgeon, preserved lemon, mascarpone, capers, crackers

### Stracciatella - \$22

house focaccia, sundried tomato gremolata, balsamic

### Speck & Beet Salad - \$18

citrus braised beets, field greens, goat cheese frita, citrus, crispy speck

### Mushroom Tart - \$22

puff pastry, taleggio, caramelized onion, mornay

### Marcona Almonds - \$10

### Marinated Olives - \$10

citrus zest, garlic, fresh herbs, sliced baguette

### Bread - \$8

baguette w/ butter