

Wine Affairs Tapas Menu

Please Note - Our Kitchen will Close 1/2 hr before Closing Time.

Cool Tapas

Caprese Salad \$5.95
Tomatoes, Mozzarella Cheese, and Basil, drizzled with Lemon Juice and Olive Oil.

NEW Spinach Salad \$5.95
Spinach, Roasted Red Peppers, Fresh Goat Cheese, Dried Cranberries, Raisins, drizzled with Olive Oil and balsamic vinegar.

Marinated Manchego Cheese and Roasted Peppers with Baguette Bread \$7.95
Marinated slices of Manchego and Roasted Red Peppers drizzled with Olive Oil.

Cold Cut Meats & Pâté Plate \$15.00
Prosciutto; Rosette de Lyon (Salami style sausage from France); Saucisson a L'AIL (Garlic Sausage); Secchi Salami (Dry Italy Homemade style Salami); Pâté de Campagne with Black Pepper

Choice of Cheeses:

Pierre Robert; Couturier; Hunstman; Smoked Gouda; Basque; Gruyere; Manchego; Mezzo Secco

Individual, Three, or Eight Cheese Plate \$4.25 \$11.00 \$26.00
Customer can substitute one cheese for one meat on the Three Cheese Plate ONLY.

Sizzling Tapas

Prosciutto Wrapped Asparagus \$5.95
Roasted Asparagus wrapped in Prosciutto.

BBQ Chicken Meatball \$6.25
Chicken Meatball with spice and cheese inside glazed with Sweet, Tanging BBQ sauce. Hint of Chili.

Spicy Lemon Chicken Wings with Tarragon \$7.25
Baked Chicken Wings with Lemon, Tarragon and Cayenne Pepper with Buttermilk Ranch Dressing.

Steak and Mushroom Meat Pie \$7.95
Beautiful Puff Pastry filled with Ground Steak and Mushrooms.

Bite-Size Hors d'Oeuvres Plate \$8.25
Blue Cheese Puff Pastry, Caramelized Onion Fillo Triangle, Mushroom Truffle Risotto, Pear Almond and Brie Fillo Flower, Smoked Salmon Flat Bread.

Sautéed Mushrooms Pizza - Asian Style; By The Red Crane \$8.25
Crimini and Shiitake Mushrooms sprinkled over Marscapone Smearred Flatbread.

Sausage Skewers \$8.95
Pineapple Sausage skewer and Chipotle Sausage skewer.

Sausage Rolls with Spicy Brown Mustard \$9.25
Ground Pork seasoned with Bread Crumbs, Spices, and White Pepper, wrapped in a flakey puff pastry.

Baked Brie with Brown Sugar, Cranberry, and Almonds \$13.25
Baked Triple Cream Brie topped with Brown Sugar, Cranberry, and Almonds.

Sliced Black Angus Flank Steak with Roasted Shallot Vinaigrette \$14.95
Grilled Black Angus Flank Steak served with Roasted Shallot Vinaigrette.

NEW Penne with Italian Sausage and Spinach Salad \$14.95
Penne pasta with a homemade, mild and tasty crumbled Italian sausage in a creamy tomato sauce. Small Spinach Salad on the side.

Coq Au Vin \$14.95
One plump Fulton Valley Chicken Thigh, marinated with Red Wine and slowly cooked with Carrots, Mushrooms, and Onion.

Desserts

White Peach Champagne Sorbet \$5.95
White Peach Champagne Sorbet.

Marquise au Chocolate \$6.95
Dark truffle chocolate topped with baked hazelnuts and a chocolate leaf.

Tony Spumoni Torta Gelati \$6.95
No candied fruit in this one. Pure almond ice cream on a chocolate cheesecake base, topped with our special marzipan and covered with roasted pistachios.....Finalmenti Perfetto!

Mocha Almond Fudge Torta Gelati \$6.95
Rich espresso ice cream on a chocolate cheesecake base, topped with our special fudge sauce and sliced almonds.....Mochafections!

Kafelua Krunch Torta Gelati \$6.95
The finest coffee ice cream (made with Kahlua) on a New York cheesecake base, topped with milk chocolate fudge and crushed heath bars.....Outrageous!