



# TAHOE WINE COLLECTIVE

## TO GO MENU OPTIONS

All options available in small or large portions

<b>SMALL BITES</b> small serves 4-6, large serves 12-14		SMALL/LARGE
CAPRESE SKEWERS	grape tomato, pearl mozzarella, fresh basil, topped with balsamic glaze	\$12/\$24
ENDIVE BOATS	Belgian endive filled with whipped goat cheese infused with lemon zest and basil, or vegetarian option Baba ganoush	\$18/\$36
FIGS	Figs, goat cheese, and balsamic drizzle, add prosciutto \$12	\$18/\$36
TOMATO BREAD	French baguette sliced, rubbed with garlic and topped with grated tomato, and sea salt. Add sliced parmesan \$10, Add sliced prosciutto \$12	\$12/\$24
BLACK GARLIC	French baguette sliced served with butter, fermented garlic, and sea salt	\$18/\$36

<b>SALADS</b> small serves 4-6, large serves 10-12		SMALL/LARGE
CRUNCHY BEET SALAD	Baby mixed greens, crunchy beets, pistachios, goat cheese, and champagne dressing	\$18/\$36
ARUGULA SALAD	Baby arugula, olive oil, fresh lemon juice, parmesan slices, and shallots	\$16/\$32
HOUSE SALAD	Mixed greens, with tomato, olives, and shaved parmesan dressed with olive oil and balsamic vinaigrette.	\$16/\$32
QUINOA SALAD	Quinoa, cucumber, tomato, bell pepper, green onion, parsley, Dijon mustard vinaigrette and feta crumble	\$20/\$40
COUSCOUS SALAD	Couscous, shaved fennel soaked in lemon, shallot, sugar snap peas, lemon juice, olive oil, and parmesan slices.	\$20/\$40

<b>SANDWICHES</b> small serves 4-6, large serves 8-10		SMALL/LARGE
PROSCIUTTO	Baguette with prosciutto, mozzarella, arugula, tomato bruschetta and balsamic glaze	\$20/40
HAM	Baguette with Jambon de Paris and butter.	\$18/\$36
SALAME	Baguette with olive tapenade, salami, cheese, mixed greens	\$20/\$40
VEGGIE	Multigrain bread, hummus, bell pepper, cucumber, shallot, tomato	\$18/\$36
SUMMER SQUASH	Sautéed zucchini with shallots and garlic served in pinsa flatbread with stracciatella cheese and arugula.	\$20/\$40

<b>BOARDS</b> small serves 4-6, large serves 10-12		SMALL/LARGE
CHEESE	Three seasonal cheeses, dried fruit, mixed nuts, olives, fig spread, crackers	\$22/\$44
CHARCUTERIE	Two cured meats, two seasonal cheeses, mustard, mixed nuts, dried fruit, crackers, fig spread, and olives	\$24/\$48
CRUDITÉS	Carrots, radishes, cucumber, tomato, green cauliflower, snap peas, seasonal veggies, green goddess dip and hummus	\$22/\$44

<b>ALA CARTE</b> small serves 4-6, large serves 10-12		SMALL/LARGE
MIXED OLIVES	Mediterranean mixed olives	\$6/\$12
BAGUETTE	Warm baguette with butter	\$6/\$12
MARCONA ALMONDS	Dry roasted and salted marcona almonds	\$5/\$10
TARALLI CRACKERS	Italian white wine and fennel cracker served with olive oil and mustard	\$6/\$12
FRIED FAVAS	Fried and salted fava beans	\$5/\$10

\*Gluten free, dairy free, and vegetarian adjustments available upon request. Please advise of any food allergy upon ordering.  
Half portions available upon request.