

# EDGE

---

## EPICUREAN

### SNACKS

- Marinated Olives – rosemary, crushed chilies – 5
- Marcona Almonds – lavender sea salt – 6
- Raw Oysters – meyer lemon, cascade hops – 9
- Speck Ham – cornbread, goat’s milk butter – 10
- Tuna Tartar al Pastor – pineapple, chipotle – 9
- Foie Gras Pate – whiskey & apple jam – 15
- Octopus Carpaccio – succotash, bbq vinaigrette – 12
- Goose Rilette – mustard seeds, Riesling gelee, rye – 10
- Butter Poached Shrimp – yuzu, preserved mushroom, ginger – 11
- Blue Crab Cake – jerk aioli, mango, scallion – 12
- Flatbread – white bean, smoked chicken, pepperoncini – 9
- Merguez Meatballs – feta, romesco verde – 13
- Baked Vermont Chevre – spinach, taleggio, garlic – 13
- Sweet & Sour Lamb Ribs – kaffir yogurt – 12
- Potstickers a l’Orange – duck, cognac – 8

### CHEESES

*5/ea or tasting for 20*

- Pierre Robert (soft, pasteurized cow) – cherry conserve
- Fleur Vert (soft, pasteurized goat) – wild honeycomb
- Toma Piedmontese (semi-firm, unpasteurized cow) – preserved walnuts
- Cantalet (firm, unpasteurized cow) – currant mostarda
- Fourme d’Ambert (semi-firm, blue, pasteurized cow) – poached pears

### SWEETS

- Warm Vahlrona Cookies – whipped chocolate milk – 7
- Salted Caramel Macaroons – 6
- Passion Fruit Bonbons – 6