

King Estate

CHEESE & CHARCUTERIE

artisan cheese plate

Local and imported selected cheeses, seasonal fruit, croccantini crackers, seasonal preserves

3 cheese selections for \$15 | 5 cheese selections for \$24

warm country olives

crispy rosemary

\$4

warm Oregon hazelnuts

sea salt flakes

\$4

• *Charcuterie by King Estate* •

Charcuterie (derived from chair, "flesh" and cuit, "cooked") is the art and science of butchery and curing. Our specialities are based on long standing traditions, from the Romans to the Gauls, which have finally reached the foothills of King Estate. The primary focus is to respect the farmer, land and animal for generations to come.

Selection of 3 for \$15 | Selection of 5 for \$24 | Selection of 7 for \$29

Served with: crostini, chutney, pickles & mustard

***potted chicken liver pâté:** marinated in port wine and brandy

ham & parsley terrine: brined and poached ham set in aspic with parsley & sea salt

wild boar terrine: verjus marinated boar, with dried figs

rabbit rilette: warm spice cured rabbit poached in house duck fat

lamb terrine: red wine marinated lamb, olives, oregano scented garlic confit

country pork pâté: coarse grind pork, garden herbs and garlic

garlic sausage: lightly smoked and poached pork sausage

boudin blanc sausage: pork & chicken with country ham

duck pâté: foie gras forcemeat, estate blueberries and lemon zest *add \$2*

***salt cured foie gras torchon**
with brandied mirabelle plums *add \$3*

note: all items are prepared with pork except when * applies