

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

\$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

Served with: crostini, chutney, pickles & mustard

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

wild boar terrine: verjus marinated boar, with dried figs

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

garlic sausage: lightly smoked and poached pork sausage

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

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