
FIVE SPICE

ARTISANAL CHEESE & CHARCUTERIE FEAST

*Specific spreads and pairings to be determined collaboratively and with inspiration of the moment...

SELECTION OF GOURMET CURED MEATS

Hot and Sweet Sopressata, Speck, Prosciutto di Parma, Salame Abruzzese, etc.

Mustards and Pickled Vegetables

SELECT CHEESES

Manchego Leche Cruda, Crucolo, Piave Stravecchio, Vermont Aged Cheddar, Herbed Fresh Ricotta, etc.

Preserves and Dried Fruit

Array of Artisan breads

ACCOUTREMENTS

Kalamata and Spanish Olives Marinated in Herbs and Fennel

Smoked Oysters

Spice-cruste Almonds

Coconut Chips

Ukranian-style Radishes

Kumquats with Anise

Egyptian Dukkah

Fire-roasted Peppers

Wildflower Honeycomb

FIVE SPICE

CONTINUED

JAMS AND CHUTNEYS

Moroccan Sweet Tomato Preserve with Almonds

Bombay-style Green Mango Pickle

Daikon Pickle

Spicy Plum Chutney

Afghani Sour Cherry Chutney

Walnut, Red Pepper, Pomegranate Muhammara

Whipped Feta with Aleppo and Urfa Pepper

Vidalia Onion Marmalade

Triple Berry Jam

Gingered Bosc Pear Preserve
