

# neely

## Tasting Barn Menu, January 2024

prepared and procured by Chef Isabelle Nunes

### Gourmet Sundries

<b>Serves Two</b>	<b>40</b>
Marin French Ash Brie	
Brined Almonds	
Muffuletta	
Jammy Cherries	
Rustic Bakery Crackers	
+Creminelli Barolo Salame	<b>+10</b>
<b>Serves Four / Six</b>	<b>60 / 80</b>
Housemade Ricotta	
Don Juan Manchego	
Marin French Ash Brie <i>(included in Serves Six)</i>	
Brined Almonds	
Nectarine Mostarda	
Peperonata	
Jammy Cherries	
Rustic Bakery Crackers	
+Creminelli Barolo Salame & Prosciutto	<b>+20 / +30</b>

### Housemade Celebratory Sweet

<b>Harvest Moon Pie</b>	<b>7</b>
Two cocoa cakes sandwich cream cheese frosting	
Gold detail and served with a candle upon request	

### Nonalcoholic Beverages

<b>Windy Hill Refresher</b>	<b>12</b>
Lemon verbena, orange, ginger and verjus	
Lightly effervescent, served chilled	
<b>Spindrift Sparkling</b>	<b>3</b>
<b>Lemonade</b>	<b>3</b>

*To guarantee provision—pre order when making your reservation.*