



JOHN ANTHONY
TASTING LOUNGE PROVISIONS

NAPA CHIPS – \$25

A HEALTHY HELPING OF KETTLE COOKED POTATO CHIPS
ADORNED WITH ‘EWEPHORIA’ AGED SHEEP MILK GOUDA
GARNISHED WITH CRUSHED LAVENDER
TRUFFLE SALT AVAILABLE UPON REQUEST

TRY THEM WITH 18 MO JAMÓN IBERICO - \$15 ADDITION

CAVIAR – \$50

TSAR NICOLAI “ESTATE” CAVIAR ATOP HEN EGG YOLK MOUSSE
GARNISHED WITH PINE NUT & BROWN BUTTER MALTO POWDER
TOPPED WITH ROASTED PINE NUTS & A DRIED BRIOCHE MEDALLION
SERVED WITH A SIDECAR OF DRIED BRIOCHE SOLDIERS

JAMÓN CHARCUTERIE – \$65

QUATTRO OF CURED JAMÓN CUTS:
18 MO JAMÓN IBERICO, FINOCCHIONA MOLINARI SALAMI,
OLYMPIA PROVISIONS LOUKANIKIA GREEK, & PALACIOS MILD DRY CHORIZO.
SERVED WITH CROSTINI & SEASONAL HOUSE CURED OLIVES
