


  
**STARFIELD**
  
 VINEYARDS

**BUILD YOUR OWN WINO SNACKABLES**

*Hand-pick your favorite cheeses and meats or try something totally new! Our team can answer any questions and plate your selection for you. Check out the "Snacks & Sides" section on the front side of the menu for add-ons to your plate! Please note everything is à la carte. \$M.P.= Market Price.*

**CHEESES**

**HUMBOLDT FOG BY CYPRESS GROVE – \$M.P.**

*Soft-ripened goat cheese. Floral, herbaceous, & citrusy.  
Pasteurized Goat's Milk • Vegetarian • Arcata, Ca*

**LAMB CHOPPER BY CYPRESS GROVE – \$M.P.**

*3 months aged. Nutty and subtly sweet.  
Pasteurized Sheep's Milk • Vegetarian • Arcata, Ca*

**TRUFFLE TREMOR BY CYPRESS GROVE – \$M.P.**

*Soft-ripened goat cheese with heavy floral and mushroom notes.  
Pasteurized Goat's Milk • Vegetarian • Arcata, Ca*

**\*PURPLE HAZE BY CYPRESS GROVE – \$6.5**

*Lush and fluffy chèvre, sprinkled with lavender and fennel pollen.  
Pasteurized Goat's Milk • Vegetarian • Arcata, Ca*

**\*SMOKED MOZZARELLA BY BELFIORE – \$4.5**

*Apple, Cherry, and Alder wood smoked fresh mozzarella  
Pasteurized Cow's Milk • Vegetarian • Northern CA*

**MANCHEGO CURADO BY EL TABLAO – \$M.P.**

*6 months aged. Semi-firm, nutty and buttery.  
Pasteurized Sheep's Milk • La Mancha, Spain*

**X.O. GOUDA BY BEEMSTER – \$M.P.**

*26 months aged. Caramelly & nutty, with crunchy protein crystals.  
Pasteurized Cow's Milk • Northern Holland*

**D'AFFINOIS BY FROMAGERIE GUILLOTEAU – \$M.P.**

*Soft, buttery, and mild, it's a silkier brie!  
Pasteurized Cow's Milk • Vegetarian • France*

**PORT SALUT BY S.A.F.R. – \$M.P.**

*Semi-soft, mild, and velvety.  
Pasteurized Cow's Milk • Vegetarian • Brittany, France*

**\*MIMOLETTE EXTRA VIELLE BY ISIGNY – \$MP**

*24 months aged. Fudge-like consistency, like savory butterscotch!  
Pasteurized Cow's Milk • Normandy, France*

**\*BARELY BUZZED BY BEEHIVE – \$6.5**

*Cheddar rolled in espresso and lavender!  
Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut*

**SMOKED APPLE WALNUT BY BEEHIVE – \$6.5**

*Aged cheddar smoked with walnut wood and apple slices!  
Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut*

**MONTCHÈVRE CHEESES – \$4.5**

*Decadent, fruity, and slightly tangy. Ask your server for flavors!  
Pasteurized Goat's Milk • Vegetarian • Belmont, Wi*

**MARINATED GOAT CHEESE BY CHEVOO – \$6.5**

*Marinated in EVOO, black truffle or smoked salt & rosemary.  
Pasteurized Goat's Milk • Vegetarian • Northern CA*

**\*SNOWDONIA CHEESES – \$9**

*This is the pinnacle of aged cheddar. Ask your server for flavors!  
Pasteurized Cow's Milk • Vegetarian • Wales*

**\*LAURA CHENEL FRESH GOAT CHEESE – \$5.5**

*Sweet, zesty, & earthy goat cheese. Ask about our flavors!  
Pasteurized Goat's Milk • Vegetarian • Northern CA*

**MEATS & PÂTÉ**

**LOUKANIKAS SALAMI BY OLYMPIA PROVISIONS – \$9**

*This gourmet Greek salami is cured meat perfection. Flavored with smokey cumin, garlic, and orange zest. (4.5oz)*

**FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS – \$9**

*A delicate salami, classically flavored with a combination of garlic, black pepper, and fennel. (4.5oz)*

**PROSCIUTTO BY CREMINELLI – \$6.5**

*Slow cured, air-dried, melt in your mouth goodness. Sliced paper-thin. (2oz)*

**TARTUFO SALAMI BY CREMINELLI – \$12**

*Earthy black summer truffles and organic spices infuse this uncured salami. Bold & decadent, it's perfect for any truffle lover. (5.5oz)*

**\*CASALINGO SALAMI BY CREMINELLI – \$10**

*This smooth-textured, mild salami is a family recipe that pairs beautifully with Black Bomber cheese by Snowdonia. (5.5oz)*

**SOPRESSA SALAMI BY CREMINELLI – \$6**

*This salami is seasoned with wine, garlic, and black pepper. It is an Italian staple! (2oz)*

**\*VARZI SALAMI BY CREMINELLI – \$6**

*Perfect with our Cinsaut Rosè, this delicate salami is crafted with organic nutmeg and clove. (2oz)*

**COPPA BY MOLINARI – \$5**

*Delicious, dry-cured pork shoulder seasoned with a classic blend of spices. (2oz)*

**PHEASANT ROSEMARY PÂTÉ BY ALEXIAN – \$8**

*A delicious combination of spices, herbs, & port wine. All natural, no antibiotics, hormones, or preservatives. (5oz)*

**GRAND MARNIER PÂTÉ BY ALEXIAN – \$7.5**

*The orange notes from the Grand Marnier pair beautifully with the rich, meaty notes of the Pâté. (5oz)*

**FOREST MUSHROOM PÂTÉ BY ALEXIAN – \$6.5**

*Rich, earthy mushrooms and port wine flavor this bold yet delicate Pâté. (5oz)*

**JAMS, SPREADS, & TASTY TIDBITS**

<b>DALMATIA SPREAD – 8.5 oz – Assorted Flavors</b>	<b>\$6.5</b>
<b>*DULCE ABUELA QUINCE PASTE – 10.6 oz</b>	<b>\$10</b>
<b>LEMON DILL MUSTARD – 4 oz</b>	<b>\$6</b>
<b>*FIG &amp; OLIVE TAPENADE – 4 oz</b>	<b>\$6</b>
<b>SUNDRIED TOMATO &amp; OLIVE TAPENADE – 4 oz</b>	<b>\$6</b>
<b>*STRAWBERRY VANILLA JAM – 4 oz</b>	<b>\$6</b>
<b>WARM SPICED APPLE JAM – 9 oz</b>	<b>\$9</b>
<b>BLACKBERRY RASPBERRY CARDAMOM JAM – 9 oz</b>	<b>\$9</b>
<b>SPICED PEACH &amp; BOURBON JAM – 9 oz</b>	<b>\$9</b>
<b>FLAVORED BALSAMIC – 250mL – Hickory, Cranberry</b>	<b>\$12</b>
<b>FLAVORED OLIVE OILS – 250mL – Herb, Blood Orange</b>	<b>\$12</b>

**\*=STAFF FAVORITE!**