



FOOD MENU

*Rava Wines Presents
Chef Gregg Wangard of KelleCo Project Catering*

Morro Bay Oysters 6|\$20 12|\$38

Pacific Gold Reserves on the half shell,
Rava Sparkling Brut mignonette

Selection of Artisan Cheeses \$28

serves 2,
cambonzola, Fromager d'Affinois, sarvecchio, salami,
and seasonal accompaniments

Dips and Spreads \$26

crudite, hummus, artichoke spread, grilled pita

Country Ham, Gruyere + Onion Flatbread \$19

dijon aioli, tarragon, celery leaves

Coconut Shrimp \$22

sweet thai chili, pineapple, avocado

"Mac 'n' Cheese" \$16

Bellavitano Gold, cracked black pepper, cream