



CHEUVRONT

RESTAURANT • WINE BAR

Small Plates

Cheese

Select from our list of domestic and imported artisan cheeses accompanied by nuts, fruit, and sliced baguette

One Cheese **\$7.5**

Three Cheese **\$16.5**

Charcuterie **\$10**

Our platters come with your choice of any one of the following cured meats or proteins served alongside pickled vegetables, olive tapenade, Cheuvront gremolata, and sliced baguette
(Additional meat/protein add **\$6**)

Cured Salmon • Speck

Lomo de Cerdo

Pate— Foie gras or Campagne

Prosciutto • Chorizo Español

Cold Tapas

Caprese **\$7** — Burrata, tomatoes, and Balsamic glaze

Ahi Carpaccio **\$9** — Ahi Tuna thinly sliced and topped with Peppadew Pepper garnished with fried Queen olives.

Brushettas

Speck/ Chimichurri

Cured Salmon/Cheuvront

Brie/Fig Spread

Olive/Tomato

Peppadew Pepper/Sun-dried Tomato Goat Cheese

2 for **\$7** • 3 for **\$9** • 4 for **\$11**

Salads

Small Dinner Salad **\$6** — Mixed Greens with Tomatoes, Cucumbers, Candied Pecans, Croutons, and Blue Cheese Crumbles with a Shallot Vinaigrette

Poached Pear **\$9** — Ginger Poached Pears, Arugula, Candied Walnuts, Dried Cranberries, Served with a Citrus Vinaigrette

Caesar Salad **\$5.5** — Shredded romaine tossed in a creamy anchovy aioli dressing topped with tomatoes julienne and parmesan

Hot Tapas

Ancho Pork Empanadas **\$8.5** — Served with orange ancho Chile marmalade

Goat Cheese Phyllo Pockets **\$8** — Goat cheese with pesto and honey balsamic reduction

Soup Du Jour **\$6** — Housemade soup made daily

Duck Rilletts **\$13** — Shredded phyllo cakes stuffed with duck confit and sauced with berry Gastrique

Cheuvront Mac & Cheese

Traditional **\$7**

Blue Cheese **\$7**

Pesto & Spinach **\$9**

Chorizo & Peppers **\$10**

Bacon & Caramelized Onions **\$8**

Flatbreads

Chorizo/Manchego **\$9**

Mushroom/Truffle oil **\$8**

Tomato/Parmesan/Basil **\$7.5**

Fig/Brie/Arugula **\$10**

Chicken/Pesto **\$9**



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Entrée Salads

Salad Niçoise \$16

*Pan Seared Ahi Tuna, Fingerling Potatoes, Hard Cooked Egg,
Kalamata Olives and Tomatoes with a Caper Vinaigrette.*

Roasted Salmon Salad \$14

Pan Roasted Salmon over Field Greens with Mango, Chevre, Citrus Vinaigrette and Blue Cheese Toast.

Filet and Blue Salad \$15

*Pan Seared Beef Over Mixed Greens with Crispy Bacon, Caramelized Red Onions and Julienne Tomatoes with a
Housemade Blue Cheese Dressing.*

Entrees

Stuffed Mushroom \$16.5

*Roasted Portobello mushroom stuffed with an herbed brie risotto and sautéed summer squash and zucchini
sauced with a blackberry Gastrique.*

Pairs well with Cakebread Cellars Sauvignon Blanc.

Cheuvront Chicken \$17

*Bella Farms chicken breast dusted in Panko lightly browned and served under mushroom duxelle Gnocchi
and a nest of wild arugula sauced in a lemon caper beurre blanc*

Pairs well with Penfolds "Thomas Hyland" Shiraz.

Salmon \$18.5

*Pan roasted Atlantic Salmon served over steamed Farro, tossed with seasonal vegetables and a white wine miso sauce
Pairs well with Arizona Stronghold "Dala" Cabernet Sauvignon.*

Scallops \$20.5

*Pan Seared Diver Scallops, served over angel hair pasta tossed with sundried tomatoes and English peas
sauced in a chive white wine butter sauce.*

Pairs well with Golan Heights Moscato.

Filet and Short Rib \$23

*Pan Seared tenderloin of beef served along side a slow roasted short rib topped with gremolata
sauced with Burgundy demi sauce and garnished with steamed Broccolini.*

Pairs well with Flora Springs Cabernet Sauvignon.

Duck \$22

*Pan Seared Breast of Duck Served over a Bed of Portuguese sausage fried Chinese black rice
and wilted spinach with sweet and sour pan sauce.*

Pairs well with Laetitia Estate Pinot Noir.

Entrees on this menu may have changed, call the restaurant for confirmation

Menu Created by Chef Ryan Rivera