



(hors d' oeuvres)

**Peppered Beef Mignonettes**

crusted with fresh ground peppercorns then seared and served with rosemary horseradish  
10.00

**The Mélange**

imported and domestic gourmet cheeses with salami, house smoked salmon, roasted garlic, marinated olives and vegetables, seasonal fruit and crackers  
12.50

**Wild Salmon Cakes**

fresh caught pacific salmon blended with herbs, spices and panko then pan seared and served over a red curry coconut reduction  
11.00

**Baked Escargot**

french escargot with garlic-herb and parmesan butter, baked and served with our garlic baguette  
9.50

**Little Baked Mac n' Cheese**

appetizer size of our penne with four cheeses, creminis, tomatoes and berryhill bacon  
6.50

**Gnocchi Di Patate**

house made red potato gnocchi pan seared with fried sage and brown butter  
9.50

**Fried Calamari**

fresh calamari coated in chipotle breading and served with our fresh cilantro pesto and chipotle aioli  
11.00

**Wild Mushroom Crepe**

sautéed shitake, wood ear, porcini, cremini and oyster mushrooms with goat cheese and fresh herbs wrapped in a french crepe then baked and served with a pecorino mornay  
12.00

**The 'Mix'** *(a little of this and a little of that)*

a combination of our seared peppered beef mignonettes, grilled shrimp cocktail, fried calamari and chile dusted fries with all the sauces  
19.50

**Pear Gorgonzola Pizza**

basil pesto on an individually baked crust with gorgonzola cheese, pears and pistachio nuts  
8.50

**Sizzled Shrimp**

shrimp sautéed in extra virgin olive oil with garlic, ancho chiles and salt then served sizzling with bread  
11.00

**Grilled Shrimp Cocktail**

shrimp grilled to order and served martini style with spicy cocktail sauce  
11.00

**The Berryhill Torta**

gorgonzola and cream cheeses layered with kalamata olive tapenade and sun-dried tomatoes then served with fresh fruit garnish and crackers  
7.00

**Baked Brie**

petite round of danish brie smothered and baked with brandied apricot sauce or basil pesto with roasted garlic, served with fresh bread  
8.50

**Hot Artichoke Dip**

feta and parmesan cheeses with artichoke hearts, served hot with fresh baked bread  
7.00

**Chile Dusted Fries** with chipotle aioli

5.50

**Fresh Bread, Marinated Olives and Pecorino**

4.50