

crush

WINE BAR

PAIRINGS MENU

Bella Merlot \$8

Merlot-infused Sartori Bellavitano Cheese, Crackers, Apple Slices, and Nuts

Suggested pairing: Any red

Bella Rosemary \$8

Rosemary-infused Sartori Bellavitano Cheese, Rosemary Wafer Crackers, Fruit and Honey

Suggested pairing: Sauvignon Blanc

Smoked Gouda \$9

Smoked Gouda, Almonds, Honey, Fresh Fruit, Sea Salt & Olive Oil Crackers

Suggested pairing: Go with a smoky Syrah or Pinot Noir

Goat Cheese \$9

Goat Cheese with Fresh Fruit Fruit Preserves, Sea Salt & Olive Oil Crackers

Suggested pairing: Sauvignon Blanc

Hummus \$9

Hummus with Crumbled Feta and Balsamic, Warmed Flatbread and Assorted Olives

Suggested pairing: Sauvignon Blanc

Charcuterie \$12

Variety of Italian Meats, Salame, Cheese, Crackers And Assorted Olives

Suggested pairing: Chianti or Tempranillo

Fazio's CHOCOLATES

crush Signature Chocolate Bars \$7

One each, handcrafted creamy dark and milk chocolate bars

Suggested Pairing: Enjoy with a sumptuous Cabernet or Riesling

Port of Ellis \$7

Three dark chocolate ganache infused with Port Wine in a dark chocolate shell

Suggested pairing: Port or Petite Syrah

Nutty Clusters \$7

Three fresh salted cashew and pecan chocolate clusters

Suggested Pairing: Try with a fresh, bright Moscato or Pinot Noir

Raspberry Pomegranate \$7

Three dark chocolate ganache infused with raspberry pomegranate with a chocolate shell

Suggested Pairing: Pair with a Cabernet or fruity Pinot Noir

Boozy Trio \$8

One each, Amaretto Liqueur Truffle, Cocoa Dusted Champagne Liqueur Truffle, Port Infused Truffle

Suggested Pairing: Port, Madiera, or Cabernet

Molten Chocolate Cake \$10

Indulgent, warm chocolate cake oozing with more chocolatey goodness

Suggested pairing: Cabernet Sauvignon

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