

# CLUSTERS & HOPS

\*\* PRICES ARE SUBJECT TO CHANGE \*\*

## DINNER MENU

### STARTERS

- CHEESE BOARD** Chef selected cheeses from around the world with crackers and seasonal fruit  
(For one) **\$11** (For two) **\$16** (For four) **\$24**
- CHEESE & SLICED MEAT BOARD** cheeses, imported meats, olives, crackers, and fruit  
(For one) **\$14** (For two) **\$18** (For four) **\$26**
- BAKED FOCACCIA BREAD** roasted tomato, caramelized red onion, goat cheese & mozzarella, roasted eggplant  
Bruschetta, and chipotle aioli **\$9** ... topped with 2 ½ year old Prosciutto **\$11**
- BAKED CHICKEN LAVOSH** Armenian flat bread, grilled herbed chicken, wild mushrooms, sour cream,  
cilantro, Bruschetta, Monterey-Jack, drizzled with tomato oil **\$14**
- BAKED EGGPLANT LAVOSH** Armenian flat bread with roasted eggplant, Parmesan, artichoke, goat cheese,  
Bruschetta, Monterey-Jack, drizzled with white truffle oil **\$14**
- DUCK DUCK DUCK LAVOSH** Armenian flat bread with crème-fraise, Bruschetta, grilled  
Duck & Smoked Duck with Duck Confit & wild mushrooms with a hint of truffle **\$17**
- DUCK QUESADILLA** w smkd apple chipotle, blue, caramelized onions, bacon & walnuts **\$12**
- ESCARGOT** w mushrooms, herbs, tomato, garlic, caramelized onion and baguette **\$12**
- TRUFFLE MAC-N-CHEESE 'CRACK-IN-A-CROCK'** the perfect blend of nine cheeses & pasta, baked to  
perfection with white & black truffles for a hedonistic finish **\$12**
- BLACK ANGUS "PANINI"** a warm Napoleon of thin sliced Black Angus roast beef, toasted crostini,  
black truffle demi-glace sauce, and horseradish aioli **\$12**
- WAGYU SLIDERS** w Foie Gras, Maytag blue, balsamic onion & black Truffle Aioli **\$18**

### SOUPS, SALADS, & PATÉS

**Soup of the Day** (price varies)

- MIXED ORGANIC SALAD** with (blue cheese, maple vinaigrette, raspberry chipotle, or pear vinaigrette) **\$7**
- KING SALMON & HOUSE SMOKED TROUT MOUSSE** with caviar & grilled crackers **\$15**
- PATÉ ASSORTMENT** with mustards, tapenades, crackers, and traditional garnishes **\$13**
- BUFFALO MOZZARELLA** with sliced vine-ripe Roma tomatoes, basil oil, balsamic, and 'Prosciutto di Parma' served  
with grilled rosemary-olive Tuscan bread **\$11**
- HERB MARINATED WARM GOAT CHEESE** wrapped in grape leaves on organic mixed baby greens, Niçoise olives,  
Balsamic onions, toasted walnuts, and crostini **\$13**
- CHILLED TUNA TARTAR** on a Wonton Napoleon, marinated jicama, mango, jalapeño, finished with chipotle, fresh  
ginger & cilantro, and wasabi crème fraîche **\$16**
- DUCK BREAST SALAD** with warm wild mushroom, bacon, honey dressing, smoked cranberries, toasted walnuts, and  
Fiji apples organic mixed greens **\$16**
- AMERICAN STURGEON CAVIAR** with smoked salmon, chilled vodka, and garnishes **\$49**

### ENTRÉES (ala Carte)

(Add Foie Gras to any dish (3 oz.) \$15)

- PANKO CRUSTED AHI TUNA** seared rare w avocado cannellini bean puree, snaps, roasted pomodori, marinated  
carrot and jicama-slaw, maple-soy ponzu & wasabi aioli **\$24**
- DOVER SOLE** herb & panko crusted filet with poached shrimp, toasted almonds, Meyer-lemon beurre-blanc, finished  
with snaps and 'Pearls-of-Pasta Artichoke/Florentine' **\$24**
- FILET MIGNON MEDALLIONS** herb & espresso crusted with black truffled blue cheese, roasted parmesan potatoes,  
wild mushrooms, and caramelized onions **\$26**
- SLICED DUCK BREAST** on truffled pumpkin squash, duck demi-glace, asparagus, smoked port soaked cranberries,  
toasted pine nuts & Oregon Alba mushrooms **\$24**
- PORK SHANK OSSOBUCO** slow roasted on tagliatelle with a dark chocolate Shiraz demi-glace of caramelized onion,  
carrots, squash and grilled Focaccia bread **\$24**
- STUFFED CHICKEN BREAST** & grilled Portobello w Prosciutto bacon, grilled parmesan/artichoke, caramelized on-  
ion w spinach goat cheese & Marsala Sauce **\$21**
- TWO STYLES OF SLICED DUCK BREAST & SEARED OSTRICH** on organic mixed greens, potato pancake,  
squash & balsamic onion & wild mushrooms **\$26**



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