

WINTER  
FOOD PAIRING MENU

*Sparkling Pointe is proud to offer a selection of menu items chosen specifically to pair with our wines. We focus on New York produced products in an effort to support our local farms and small businesses. All of our New York items are purchased direct from the producers rather than through large distributors. Visit our bubbly boutique for more New York Local Products!*

CAVIAR

**Pike (Piluga) Caviar** 1oz / \$15

*This clean, fresh, and delicate black caviar is a high source of protein with a low fat and salt content. It has a firm texture with a distinctive mellow flavor.*

**American Paddlefish Caviar** 1oz / \$36

*Paddlefish, or "Spoonbills" are related to the American Sturgeon. This caviar is smooth and silky with a rich flavor.*

SAVORY SNACKS

**Bobby Sue's Sweet & Savory Mixed Nuts** 2oz / \$ 6  
New York, New York 8oz / \$15

*This mix of almonds, cashews, and pecans is preservative and gluten free. A portion of the proceeds are donated to shelter homeless animals.*

**North Fork Potato Chips** 2oz / \$ 2  
Mattituck, New York (North Fork) 6oz / \$ 5

*Martin and Carol Sidor are one of just a handful of potato farmers left who still make their own chips!*

**Z Crackers** \$ 8  
New York, New York

*These award-winning crackers have a cornmeal crunch and are handmade in NYC by former New York pizzeria owners. Flavors: Sea Salt + Olive Oil / Garlic + Basil*

**Kitchen Table Bakers Parmesan Crisps** \$ 8  
Syosset, New York

*This sugar, wheat, and gluten free crisp has a truly addictive pure cheese flavor. Made with 100% Parmesan Cheese. Flavors: Sesame / Rosemary / Basil Pesto*

**Divina Stuffed Jarred Olives** 8oz / \$10  
Flavors: Blue Cheese / Jalapeño / Garlic / Feta / Red Pepper

SWEET TREATS

**Tate's Bake Shop Cookies** 3 Pack / \$ 2  
Southampton, New York 6oz / \$ 6

*Tate's Bake Shop is an internationally recognized brand, loved for their signature irresistibly crisp and buttery cookies! Flavors: Chocolate Chip / Gluten Free Chip (only available in 6oz)*

**Tumbador Chocolates** \$ 5  
Brooklyn, New York

*Chocolates created by Executive Pastry Chef Jean-François Bonnet, formerly of renowned restaurant Daniel! Flavors: Sweet & Salty Bar / Peanut Butter & Jelly Bar*

NON-ALCOHOLIC BEVERAGES

**Subtle Tea** \$ 3  
Calverton, New York (North Fork)

*Fresh-brewed locally in small batches, made with only real fruit and organic cane sugar. No preservatives. Flavors: Sweet-less / Raspberry*

**Vita Coco Coconut Water (Born in Brazil)** \$ 4

**Pellegrino** \$ 3

**Soda Cans: Coke / Diet Coke / Sprite** \$ 2

**Fiji Water** 500mL / \$ 2  
1 L / \$ 4

New York State sales tax  
will be applied to menu items

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CHARCUTERIE BY IAVARONE BROTHERS

**Sweet Dried Sausage** 12oz / \$15  
New York, New York

*Iavarone Brothers originated in Brooklyn in 1919 as the first "Salciceria." Sweet but savory, a New York Classic!*

**Hot Dried Soppressata** 12oz / \$15  
New York, New York

*This Italian classic is a dried salami produced from a recipe handed down through generations of the Iavarone family.*

NEW YORK FARMSTEAD CHEESE

**Coach Farms Fresh Chèvre** 4oz / \$ 9  
Gallatinville, New York

*From the milk of French Alpine Dairy Goats, this pasteurized fresh, tangy, and creamy cheese is pillowy in texture. It is rated one of Wine Spectator's Top 100 Cheeses in the World!*

**Hudson Valley Camembert** 4oz / \$12  
Old Chatham, New York

*This award winning, soft-ripened Camembert-style cheese, made from a blend of sheep and cow's milk is meltingly smooth and buttery with the texture of a double-crème.*

**Four Fat Fowl St. Stephen** 8oz / \$18  
Stephentown, Rensselaer County, New York

*A pasteurized cow's milk triple-crème that bursts with buttery, milky overtones and features a smooth, silky paste.*

**Catapano Dairy Farm Peconic Bel** 5oz / \$14  
Peconic, New York (North Fork)

*Soft ripened and aged for one year, this local sheep's milk cheese has a mild, herbal flavor similar to young Havarti.*

**Gold Cup Farms Sharp Cheddar** 8oz / \$14  
1000 Islands, New York

*Aged for approximately 12 months, this sharp cow's milk classic Cheddar has a rich, tangy flavor and creamy texture.*

**Sprout Creek Farm Kinkead** 8oz / \$16  
Poughkeepsie, New York

*This grass-fed raw cows' milk cheese is aged to perfection for 6-8 months resulting in a hard texture and rich savory flavor.*

**Old Chatham Ewes Blue** 7oz / \$15  
Old Chatham, New York

*Made in the Roquefort style, by the renown Old Chatham Shepherding Company, the texture of this blue is semi-firm, rich and creamy with full and lingering flavors.*

**Coach Farms Hudson Truffle** 4oz / \$13  
Gallatinville, New York

*The intense earthy aroma from Italian black truffle is the highlight here, with a soft and creamy interior. Aged 4 weeks.*

CHEESE ACCOMPANIMENTS

**Orient Farms Lavender Honey** 3oz / \$ 6  
Orient, New York (North Fork) 12oz / \$18

*Just a drizzle of this unique and floral honey is enough to elevate the flavor of any cheese. Limited Production!*

**Peconic River Preserves Jam** 4oz / \$12  
Calverton, New York (North Fork)

*Hand crafted, small batch fruit preserves from local ingredients Flavors: Black Pepper Fig Jam / Raspberry Jam*

**The Jam Stand Blueberry Bourbon** 2oz / \$ 4  
Brooklyn, New York 8oz / \$10

*A zing of blueberry, sweetness of bourbon and sprinkle of vanilla*

**Oysterponds Farms Berry Jams** 12oz / \$14  
Orient, New York (North Fork)

*Made with only three organic ingredients - berries, sugar, pectin - these delicious jams come from hand picked, all local fruit*

All cheeses are served  
with Bremner Wafer Crackers