

FOOD AND BEVERAGE AMENITIES 2024

To order your in-room amenity, please contact Guest Services at 615.248.1990 or info@thejosephnashville.com

TABLE OF CONTENTS

FRESH FRUIT + CHARCUTERIE	3
MEDITERRANEAN SPREADS	4
NASHVILLE FAVORITES	5
ITALIAN TRADITIONS	6
CELEBRATIONS	7
COOKIES	8
WINE AND BEER	9



Perfect Seasonal Fruit

\$25

Three (3) perfect pieces of ripe, seasonal fruit from our local farmers

Chef's Charcuterie

\$50

Mortadella, Prosciutto, Italian Cheeses, Toasted Almonds, Honeycomb, Olive Oil Crackers

Gluten-free and dairy-free options available





Burrata and Signature Focaccia

\$35

Castelvetrano Olive Tapenade, Pistachio, Olive Oil, Focaccia

Hummus and Flatbread

\$30

Extra Virgin Olive Oil, Grilled Lemon, Pine Nuts, Olives, Grilled Flatbread

Nut-free option available





Savory Snack Trio

\$25

Crispy Cheddar Farfalle, Nashville Hot Corn Nuts and Curried Marcona Almonds

Nut-free option available

Nashville Hot Honey and Scones

\$30

Two (2) pastry chef's house-made scones with jar of hot honey by Nashville-based Honey Child





Curated by The Mantuanos

\$100

Special gifts from Chef Tony and Cathy Mantuano, including a signed copy of their book "Wine Bar Food," a tin of Yolan's custom-blended olive oil, and a small bottle of Yolan's bespoke balsamic vinegar

The Art of Digestivi

\$30

Two (2) pastry chef's signature iced oatmeal cookies, paired with two (2) 50 ml bottles of Amaro Montenegro, a bitter, citrusy and herbaceous Italian digestive





Seasonal Truffles and Macarons

\$35

Pastry chef's artistic display of seasonal handcrafted chocolates and macarons with optional chocolate message, including "Happy Birthday," "Happy Anniversary," and "Congratulations"

Gluten-free

Sparkling Celebrations

\$275 WITH CHAMPAGNE \$150 WITH SPARKLING ROSÉ

Six (6) raspberry macarons with choice of a bottle of Laurent Perrier Champagne or a bottle of Brut Rosé

Gluten-free





Italian Almond Cookies

\$12

Duet of house-made traditional almond cookies of Italy

Gluten-free

Cookies and Milk

\$24

Two (2) giant house-baked chocolate chip cookies with ice cold milk

Dairy-free options available

WINE

BEER

		BTL
BUBBLES	Prosecco Superiore 'Crede' Bisol, Valdobbiadene, Veneto 2017 Champagne Brut Blanc de Blancs Grand Cru, Le Mesnil,	64
	Le Mesnil-sur-Oger NV	120
	Cuvée Rosé, Laurent Perrier, Tours-sur-Marne MV	229
WHITE	Pinot Grigio, Cantina Bolzano, Sudtirol, Alto Adige 2019	56
	Sauvignon Blanc, Greywacke, Marlborough 2023	92
	Chardonnay, Jordan, Russian River Valley 2017	105
	Chardonnay 'La Carrière' Peter Michael, Knights Valley, Sonoma County 2019	275
RED	Super Tuscan 'Il Fauno' Arcanum, Toscano 2017	85
	Pinot Noir, Flaneur, Willamette Valley 2021	103
	Cabernet Sauvignon, Heitz, Napa Valley 2016	210
	Cabernet Sauvignon 'Howell Mountain' Cade, Napa Valley 2016	315

Budweiser 7
Bud Light 7
Miller Lite 7
Little Harpeth Chicken Scratch Pilsner 8
Jackalope Seasonal 8
Bearded Iris Homestyle IPA 10
-