

SHAREABLE

Grilled Sourdough, Olive Oil, Balsamic
6

Roasted Sunchoke, Apple, Brown Butter, Grilled Onion
12



EPHEMERA

LIGHT

Salad - Kale, Frisee, Avocado, Date, Mixed Nuts, Shallot, Smoked Manchego
12

Roasted Bell Pepper Soup, Pumpnickel Crumb, Dill-Almond Pesto, Radish
Salad
10

Pasta - Celery Root Tortelli, Walnut, Greens, Parmesan, Grape, Porcini Mushroom
18

ENTREE

Macadamia-Herb Crusted Swordfish, Salsify, Kale, Lemon Foam
28

Glazed Poulet Rouge, Butternut, Pancetta, Mushrooms, Cherry Jus, Radish Greens
28

Duck - Breast and Confit Leg, Fig Bread Pudding, Orange Gravy, Collard Green, Amaro
Raisin
32

American Wagyu Brisket, Polenta, Huckleberry, Bleu Cheese
32

DESSERT

Olive oil Cake, Mulled Wine Poached Pear, Cinnamon, Orange
10

Pumpkin Fudge, Granny Smith Apple, Spiced Granola
10

Flourless Chocolate Cake, Lime Leaf-Raspberry, Lime Chantilly, Abuelita
10

Marbled Frozen Chocolate Mousse, Coffee, Chocolate Sable, Cranberry,
Orange, Dulce de Leche
10

Chef's 7-Course Tasting Menu

79 / person, Full Table Participation Required*

Please inform your server of any allergies/dietary restrictions

Chef's Wine Pairings - 35

Sommelier's Premium Wine Pairings - 60

Oysters

Ask your server about our market fresh oysters

Single*

3.50

Half Dozen*

18

Full Dozen*

32

Buy a dozen, add a nice bottle of white or rosé

+25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are happy to accomodate allergy requirements, however cannot guarantee against the risk of cross contamination.

WINE

Pairings:

Our wine pairings equate to roughly 2.5 glasses of wine. Harmony with food is paramount, but please inform us of your wine preferences and we may be able to adjust.

Chef's 35 / Somm's 60

BY THE GLASS

Sparkling

Cava - Catalunya - Kila	10/36	
Zweigelt & Pinot Noir Rosé - Austria - Markus Huber		13/49
Brut - Champagne, France - Vollereaux	23/92	

White

Sauvignon Blanc - Marlborough - Vavasour	11/40	
Riesling - Mosel - Prum "Essence"	11/40	
Vinho Verde - Portugal - Aveleda	9/32	
Chardonnay - California - Longevity	12/44	

Rosé

Tempranillo - Tierra de Castilla - Conejos Malditos	11/40	
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Red

Pinot Noir - Goriska Brda - Krasno	13/44	
Barbera - Piedmont, Italy - San Silvestro "Ottone I"		10/36
Tempranillo - Tierra de Castilla - Codice	11	
Malbec - Mendoza - Areyna	12/44	
Carménère - Chile - Montes Alpha	13/48	
Cab Blend - Paso Robles - Halter Ranch	19/72	

Dessert (2.oz)

Sauternes - Bordeaux - Château de Cosse	13	
Ruby Port - Gaia, Portugal - Broadbent	7	
20 yr Tawny - Porto - Taylor Fladgate	13	
Moscatel Dulce - Málaga - Jorge Ordoñez & Co "No. 2"	12	
15 yr Madeira - Madeira Island - Blandy's "Malmsey"	16	
Tokaji - Hungary - The Royal Tokaji "Gold Label"	22	

BY THE BOTTLE

Bubbles

Blanc de Blancs - England - Gusbourne	132	
Pinot Noir (petillant naturel) - Marlborough, NZ - Orbis Moderandi		60
Lambrusco - Italy - Quercioli	42	

White

Txakolina - Basque, Spain - Lahu	48	
Riesling - Nahe, Germany - Kruger Rumpf	47	
Sancerre - Loire Valley, France - Patient Cottat	81	
Grüner Vetliner - Terrassen, Austria - Markus Huber	38	
Turbiana - Lugana, Italy - Ca dei Frati "I Frati"	55	
Albariño - Rías Baixas - Legado del Conde	51	
White Blend - Rhone Valley - Rotem & Mounir Saouma "Inopia"		70
Vouvray - Loire Valley, France - Château de Montfort	51	
Pinot Gris - Carabella Estate, OR - Carabella	48	
Pinot Grigio - Alto Adige, Italy - Andrian	52	
Mestizaje - Spain - Bodegas Mustiguillo	49	
Moscato - Rogue Valley, OR - Foris Family Vineyards.	52	
Chablis - Domaine Long-Depaquit, France - Albert Bichot		94
Chardonnay - Carneros, CA - Frank Family Vineyards	83	
Chardonnay - Stellenbosch, South Africa - Capensis "Silene"		89

Orange

Blend - Santa Barbara, CA - Stolpman "Love You Bunches"		59
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Rosé

Grenache Blend - Provence, FR - AIX	47	
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Red

Criolla - Lujan de Cuyo, Argentina - Durigutti "Las Compuertas"	49
Schioppettino - Friuli Colli Orientali, IT - Ronchi di Pietro	42
Tannat - Uruguay - Bodegas Garzòn	47
Pinot Noir - Sta Rita Hills, CA - Brewer Clifton "Machado" 2018	163
Syrah - Crozes-Hermitage, France - Delas	68
Syrah - Monterrey, CA - Morgan "G17"	56
Tempranillo - Ribera del Duero, Spain - Ψ "Psi"	74
Grenache - Priorat, Spain - Celler Pasanau "Cepes Nous"	78
G.S.M. - McLaren Vale, Australia - Bondar Wines "Junto"	59
Barolo - Piedmont, Italy - Cordero di Montezemolo "Monfalletto"	99
Nero D'Avola - Sicily, Italy - Vino Lauria "Zio Paolo"	62
Super Tuscan - Tuscany, Italy - Il Fauno "Valdorna"	119
Goriška Brda - Slovenia - Edi Simčič "Duet"	81
Cabernet Franc - North Coast, CA - Lang & Reed	75
Tinta di Toro - Toro, Spain - Vatan	97
Rioja - Rioja, Spain - Valenciso "10 Años Despues"	174
Chianti Classico - Tuscany, Italy - Bastioni	65
Bordeaux - Montagne Saint-Émilion, FR - Château Rocher Corbin	98
Petit Verdot - Mendoza, Argentina - Decero "Remolinos"	79
Nebbiolo - Valle de Guadalupe, Mexico - Henri Lurton	87
Zinfandel Blend - Napa, CA- Sexual Chocolate	69
Zinfandel - Russian River, CA - Hartford "Old Vine"	102

COCKTAILS

Aperol Spritz	12
Bees knees	12
Daiquiri*	12
French 75	10
Manhattan	14
Margarita	12
Mojito	12
Negroni	12
Old Fashioned	14
Paloma	12
Sazerac	14
Sidecar	12
Whiskey Smash	12

Make me something \$TBD

Enjoy your experience tonight?

Buy a round for the staff! 20

*contains orgeat (almond)