

SAVORIES & BITES



CURED & CULTIVATED

CHEF'S TASTING

exclusive selections of 3 premium meats and 3 cheeses
market fruits and nuts | toasted focaccia \$42

IBÉRICO HAM

toasted focaccia | piparra peppers \$35

BEEF TARTARE *

pickled onion | green olives horseradish
| salsa matcha | pine nuts \$19

TRUFFLE CHEESE FOCACCIA

ricotta | stracciatella
parmigiano-reggiano | olive oil \$21

BREAD SERVICE

extra virgin olive oil | garlic butter
balsamic \$14

FONDUE

speck | bread | potatoes | carrot
radish \$40

ARTISANAL CHEESE

1 cheese \$16 | choice of 3 \$38 | all 5 \$49
unique selections of chef's global favorites

2 ounce portions each served with seasonal
preserves, olives, fruits, nuts, and toast.

Crèmeux Affiné, Bourgogne, France

bloomy white rind, rich, buttery, cow's milk

Drunken Goat, Murcia, Spain

bloomy soft-ripened, semi-firm, savory, goat's milk

Moliterno al Tartufo, Sardinia, Italy

truffle aged, buttery, decadent flavor, sheep's milk

Vault 5, Greensboro, Vermont

12-mos cave-aged cheddar, bright, savory, cow's milk

Whitersbrook Blue, Jasper Hill, Vermont

cider bathed, dense, fudgy, fruity, cow's milk

FROM THE SEA

CAVIAR WAFFLE*

masago | crème fraiche | dill \$25

HAMACHI & CAVIAR *

avocado | onion crème fraiche
salsa matcha | pine nuts \$36

CRAB CAKES

frisée | peppers | new bay aioli
panko \$32

SPICY TUNA CONES*

avocado | scallions | masago \$20

WEST COAST OYSTERS *

pink peppercorn | tomato |
horseradish mignonette \$30

SHRIMP COCKTAIL

house made cocktail sauce |
mustard aioli \$24

FROM THE GARDEN

BEEF SALAD

pomelo | lemon ricotta | mint basil oil
\$16

HUMMUS & CRUDITÉ

garlic scapes | olive tapenade |
seasonal market vegetables \$14

ROASTED EGGPLANT DIP

garlic confit | feta | mint | sesame
pickled chilies \$13

PETITE CAESAR

gem hearts | crispy prosciutto | chives |
parmesan | anchovy \$14

'BRUSCHETTA

stracciatella | snap peas | asparagus |
agrumato \$14

PAN CON TOMATE

tomato | anchovy | fennel | EV00 \$10

FROM THE LAND

WINEAUX SANDWICH

parma ham | roasted peppers | arugula
garlic aioli | torres potato chips \$18

SAUSAGE ROLLS

spicy fennel sausage | pastry
IPA cheese dip \$17

SWEETS

\$10

CHOCOLATE MOUSSE

seasonal berries

CORN BRÛLÉE

seasonal berries

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BY THE GLASS

SPARKLING

PROSECCO NV Bisol, "Jeio", Valdobbiadene, Brut	\$16
CHAMPAGNE NV Charles Le Bel Inspiration 1818 by Billecart-Salmon	\$35
SPARKLING ROSÉ 2023 Raventos i Blanc, Conca del Riu Anoia	\$20

WHITE

GRÜNER VELTLINER 2024 Schloss Gobelsburg, Kamptal, Austria	\$16
SAUVIGNON BLANC 2024 Ranga. Ranga. Marlborough, New Zealand	\$15
SANCERRE 2024 Domaine Girard, 'La Garenne', Loire Valley	\$25
VERMENTINO 2024 Lunae, 'Labianca', Liguria, Italy	\$16
RIESLING 2023 Carl Graff, Graacher Himmelreich, Spätlese, Germany	\$16
TEMPRANILLO BLANCO 2023 Bodegas Ontañón, 'Contrebia', Rioja, Spain	\$17
CORTESE 2023 Fratelli Giacosa Gavi, Piedmont, Italy	\$15
CHARDONNAY 2023 Staglin, 'Salus' Benchlands, Napa Valley	\$23

ROSÉ

SANGIOVESE 2024 Il Poggione, "Brancato" Tuscany, Italy	\$17
GRENACHE BLEND 2025 'And Why I am Mr. Pink?', Washington State	\$15

RED

PINOT NOIR 2023 Tassajara, Monterey County, California	\$16
LAGREIN 2022 Cantina Terlan, 'Gries' Riserva, Alto Adige, Italy	\$22
SANGIOVESE 2022 Dievole, Chianti Classico, Tuscany	\$18
CABERNET SAUVIGNON 2023 Diamonds in Space, Paso Robles, California	\$17
ZINFANDEL 2023 Bedrock, Old Vine, California	\$19
BORDEAUX 2015 Château Croix du Rival, Lussac-Saint-Émilion, FR	\$17
MALBEC 2024 Felino, Viña Cobos, Valle de Uco, Argentina	\$16
CABERNET SAUVIGNON 2021 Jordan, Alexander Valley, Sonoma County	\$27

WINE TASTING EXPLORATION

EXPRESSIONS OF ALSACE: DOMAINE WEINBACH EXPERIENCE - \$49

3oz each of 3 wines we're excited about

PAIR WITH ARTISANAL CHEESE TASTING - ADD \$20

RIESLING 2023 Domaine Weinbach, Kayserberg
FIELD BLEND 2023 Domaine Weinbach 'Les Vignes du Prêcheur'
GEWÜRZTRAMINER 2023 Domaine Weinbach, 'Les Treilles du Loup'

ALCOHOL FREE

SPARKLING ROSÉ Domaine EdeM, Luján del Cuyo, Argentina	\$17
RIESLING Valckenberg, Zero, Rheinhessen Germany	\$14
CHARDONNAY Kally, Golden Sparkler Verjus, California	\$16

SWEET (3 OZ)

FURMINT 2018 Royal Tokaji, Hungary	\$16
SAUTERNES 2020 Château Filhot	\$18
TAWNY PORT 20 Year Tawny, Graham's	\$19
RUBY PORT 2018 Ramos Pinto, Late Bottle Vintage	\$18

