

BLANC

Please accept our apologies if ever we are without a particular vintage or varietal...
Like lovers, wine supplies in this world cannot be guaranteed.



Armas de Guerra Doña Blanca, Gordello; Bierzo, Spain	10	20	40
Barnard Griffin Fumé Blanc; Columbia Valley, Washington	10.5	21	42
Black Cabra Chardonnay; Mendoza, Argentina	10	20	40
Trimbach Pinot Blanc; Alsace, France	14	28	56
Lecole N°41 Semillon, Sauvignon Blanc; Columbia Valley, Washington	11.5	23	46
Cave de Tain Marsanne; Rhone, France	13	26	52
Laurenz V Gruner Veltliner; Niederösterreich, Austria	12	24	48

ROSÉ AND SPARKLING

Bugey Cerdon Sparkling Rosé of Gamay and Poulsard; Savoy, France	15	~	60
Musical Chairs Rosé Ever changing selection of our favorite hand-picked rosés	mkt	mkt	mkt

ROUGE

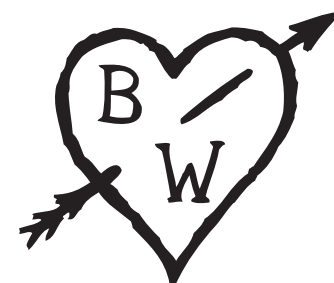
Aupa "Pipeño" País, Carignan; Alto Cachapoal, Chile	10	20	40
Ioppa Nebbiolo; Piedmont, Italy	13	26	52
Domaine de Cristia Grenache; Côtes du Rhône, France	10	20	40
Zorzal Cabernet Franc; Mendoza, Argentina	11	22	44
Lagar de Bezana "Amalgama" Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile	10	20	40
Castelfeder Rieder Lagrein; Alto Adige, Italy	12	24	48
Moulin de Gassac Pinot Noir; Languedoc, France	11.5	23	46

PARTAGER

Dainty Little Cheese Board*	13
Craft cheeses, crostini, garnishes	
Crawfish Beignets	12
Filled with spicy red pepper aioli	
Ricotta Toasties	14
With heirloom tomatoes, grilled fresh pear; toasted sourdough	
Escargot	15
Herbed compound butter, whipped potato crown, baguette crostini	
Chicken Liver Paté	14
Sourdough toast, verjus poached pistachios, pickled celery	

PETIT

Daily Restorative	9
Market influenced	
Avocado Salad	13
With roasted beets, new potatoes, snap peas, coriander vinaigrette	
Little Gem Salad	15
Little gems, pickled fennel, duck ham, heirloom tomato almond relish, black currants, saba vinaigrette	
Grilled Humboldt Squid	14
Chili de Arbol marinated feta cheese, charred broccolini, creamy garlic vinaigrette	
The Tortoise and The Hare	16
House-made turtle dumplings in braised rabbit ragu	
Wild Mushroom Rotolo*	14
With pickled red onion, parmesan puree, celery leaves, and cured egg yolk	
Lamb Terrine	13
Fried fennel, pickled green strawberry, black garlic aioli	



GRAND

Stuffed Quail	24
Wild rice with morcilla, wax beans, chervil, and yellow bean-dijonnaise	
Duck Leg Confit	32
Crispy polenta, pickled fresno chilies, tasso-braised collard greens, green peppercorn sauce	
Eggplant Risotto	21
Fried eggplant, tomato, with sweet corn and preserved lemon risotto, grilled asparagus, salsa verde, and toasted kasha	
Braised Pork Shank	35
Served on puree of Okinawa sweet potato, greek yogurt, and cashew; grilled pattypan squash, shaved beets, and natural jus	
Ricotta Pistachio Gnocchi	22
With verjus beurre blanc, wild mushrooms, peas, chili oil, pea shoots, and Belgian endive	
Roasted Salmon*	28
Braised cannellini, baby bok choy, confit sweet onion, soubise, and dried kalamata olives	

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, allergies, or concerns.