

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

ROSÉ



Domaine Eugene Carrel Gamay; Savoie, France	11.5	23	46
Famille Gonnet "Les Promesses" Grenache, Syrah; Côtes du Rhône, France	12	24	48
Cantine di Indie Cerasuolo; Abruzzo, Italy	12.5	25	50
Château Jouclary Cab Franc., Grenache, Cinsault; Cabardes, France	10.5	21	42
Raimat Cab. Sauv., Tempranillo; Costers del Segre, Spain	9.5	19	38
Champs de Provence Grenache, Syrah, Cinsault, Mourvèdre; Provence, France	12.5	25	50
Quintay "Clava" Pinot Noir; Casablanca Valley, Chile	10.5	21	42

BLANC

Armas de Guerra Doña Blanca, Godello; Bierzo, Spain	10	20	40
Barnard Griffin Fumé Blanc; Columbia Valley, Washington	10.5	21	42
Black Cabra Chardonnay; Mendoza, Argentina	9.5	19	38
Trimbach Pinot Blanc; Alsace, France	14	28	56

ROUGE

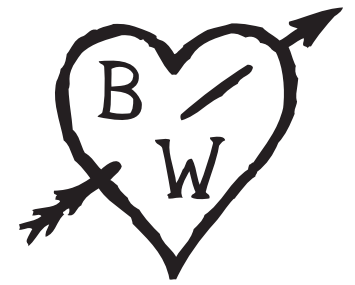
Aupa "Pipeño" País, Carignan; Alto Cachapoal, Chile	10	20	40
Ioppa Nebbiolo; Piedmont, Italy	13	26	52
Jean-Maurice Raffault Cabernet Franc; Chinon, France	12	24	48
Domaine de Cristia Grenache; Côtes du Rhône, France	10	20	40

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	
Pistachio Ravioli	22
Filled with ricotta and pistachio, in english pea consommé, with wild mushrooms, chili oil, and pea shoots	
Roasted Salmon*	28
Braised cannellini, baby bok choy, confit sweet onion, soubise, and dried kalamata olives	

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