

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.



Argento Reserva 10 20 40
Chardonnay; Mendoza, Argentina

Barnard Griffin 9.5 19 38
Fumé Blanc; Columbia Valley, Washington

Scarpetta Frico Bianco 10.5 21 42
Friulano, Chardonnay; Friuli-Venezia, Italy

Fattoria Il Palagio 10 20 40
Vernaccia; Tuscany, Italy

Count Karolyi 11 22 44
Grüner Veltliner; Pannon, Hungary

Bohigas 9 18 36
Xarel-lo; Catalunya, Spain

ROSÉ AND SPARKLING

Bugey Cerdon Sparkling 15 ~ 60
Rosé of Gamay and Poulsard; Savoy, France

Musical Chairs Rosé mkt mkt mkt
Ever changing selection of our favorite hand-picked rosés

ROUGE

Black Cabra 10 20 40
Malbec; Mendoza, Argentina

Chateau d'Oupia "Les Heretiques" 9.5 19 38
Carignan; Minervois, France

Chateau de Cugat 13 26 52
Merlot, Cabernet Sauvignon; Bordeaux Superior, France

Casa Ferreira Esteva 9 18 36
Tinta Roriz, Barroca, Touriga Franca, Nat'l; Douro, Portugal

Altos Del Plata 10 20 40
Cabernet Sauvignon; Luján de Cuyo, Argentina

Gen 5 9.5 19 38
Zinfandel; Lodi, California

Bella Vita 10 20 40
Montepulciano; Abruzzo, Italy

Mas de Roches 10.5 21 42
Syrah, Grenache; C tes du Rh ne, France

**PETIT**

Daily Restorative 9
Market influenced

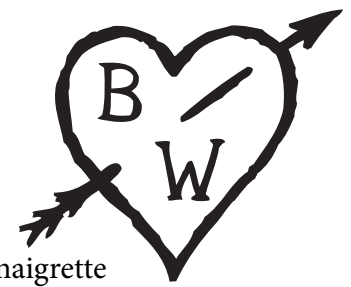
Avocado Salad 13
With roasted beets, new potatoes, snap peas; dressed with toasted coriander vinaigrette

Smoked Cod Salad 15
Little gems, pickled fennel, heirloom tomato almond relish, black currants, saba vinaigrette

Braised Lamb Rotolo 14
Colorado leg of lamb in housemade pasta, pan roasted; with grilled endive, baby kale, and banyuls vinaigrette

The Tortoise and The Hare 16
House-made turtle dumplings in braised rabbit ragu

Lamb Terrine 13
Fried artichoke, pickled green strawberry, black garlic aioli



~ Dairy Restricted ~

GRAND

Barbeque Billy Sam'ich 25
Pulled Colorado braised goat, with homemade BBQ, pickled watermelon rind slaw, on toasted ciabatta with warm German potato salad

Eggplant Risotto 21
Fried eggplant, tomato, with sweet corn and preserved lemon risotto, grilled asparagus, salsa verde, and toasted kasha

Australian Seabass* 28
Pan-roasted Barramundi on beet carpaccio, dried kalamata olives, pea shoots; finished with roasted pistachios, peach puree

Pork Chop and Escargot* 36
Roasted bone-in Niman Ranch chop with smoked fingerling potatoes, kale

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