

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



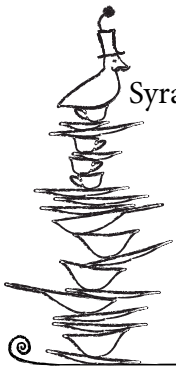
Armas de Guerra	10	20	40
Doña Blanca, Gordello; Bierzo, Spain			
Barnard Griffin	10.5	21	42
Fumé Blanc; Columbia Valley, Washington			
Black Cabra	10	20	40
Chardonnay; Mendoza, Argentina			
Trimbach	14	28	56
Pinot Blanc; Alsace, France			
L'ecole N°41	11.5	23	46
Semillon, Sauvignon Blanc; Columbia Valley,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

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			

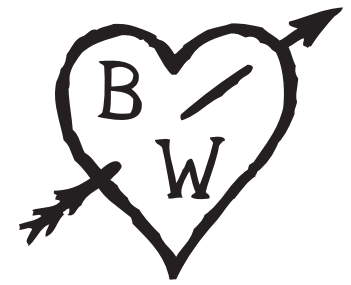
ROUGE

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



PARTAGER

Dainty Little Cheese Board*	13
Craft cheeses, Gluten-free crackers, apple slices, garnishes	
Chicken Liver Paté	14
Gluten-free crackers, verjus poached pistachios, pickled celery	
Escargot	15
Herbed compound butter, whipped potato crown	



~ **Gluten Restricted** ~

PETIT

Daily Restorative	9
Market influenced	
Avocado Salad	13
Fresh avocado, roasted beets, new potatoes, snap peas; dressed with toasted 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	
Lamb Terrine	13
Fried fennel, pickled green strawberry, black garlic aioli	

GRAND

Duck Leg Confit	32
Crispy polenta, pickled fresno chilies, tasso-braised collard greens, green peppercorn sauce	
Eggplant Risotto	21
Grilled eggplant, tomato, with sweet corn and preserved lemon risotto, grilled asparagus, and salsa verde	
Braised Pork Shank	35
Served on puree of Okinawa sweet potato, greek yogurt, and cashew; grilled pattypan squash, shaved beets, and natural jus	
Stuffed Quail	24
Wild rice with morcilla, wax beans, chervil, yellow bean-dijonnaise	
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.