

WINES BY THE GLASS

SPARKLING

NV	<i>1+1=3, Cava Brut, Penedes, Spain</i>	11
NV	<i>Barnaut, Grand Cru Grand Reserve, Bouzy, Champagne</i>	20
NV	<i>Lucien Albrecht, Crémant d'Alsace Rosé</i>	15
NV	<i>Henriot, 'Blanc Souverain' Brut, Champagne</i>	25
00	<i>Dom Perignon, Brut, Champagne</i>	48

WHITE

07	<i>Schloss Gobelsburg, 'Gobelsburger', Grüner Veltliner, Austria</i>	11
06	<i>Errazuriz, Sauvignon Blanc, Casablana Valley, Chile</i>	10
07	<i>Chehalem, Pinot Gris, Willamette Valley, Oregon</i>	12
07	<i>Coupe Roses, Viognier/Muscat, Côtes de Brian</i>	10
06	<i>Kumeu River, 'Unoaked' Chardonnay, New Zealand</i>	11
07	<i>J.M. Boillot, 1er Cru Montagny, Chardonnay</i>	12
06	<i>Kerpen, 'Wehlener Sonnenuhr', Riesling Kabinett, Mosel, Germany</i>	15

RED

06	<i>Domaine d'Eole, Grenache Rosé, Coteaux d'Aix-en-Provence</i>	10
06	<i>Monte Degli Angeli, Pinot Noir, Monferrato, Italy</i>	10
06	<i>Cambria, 'Bench Break Vineyard', Pinot Noir, Santa Maria Valley</i>	16
08	<i>Domaine Brusset, Grenache/Syrah, Ventoux, France</i>	9
07	<i>Campellares, Tempranillo, Rioja, Spain</i>	9
05	<i>Silver Palm, Cabernet Sauvignon, North Coast, California</i>	11
07	<i>Familia Mayol, Malbec, Mendoza, Argentina</i>	12
05	<i>Le Cinciole, Sangiovese, Chianti Classico, Italy</i>	15

SUNDRY

06	<i>Raumland Non-Alcoholic Sparkling Grape Juice</i>	12
NV	<i>Takasago, 'Divine Droplets', Junmai Daigaingo Saké</i>	15
NV	<i>Asami, 'Heaven's Door', Tokubetsu Junmai Saké</i>	10
NV	<i>Lustau, Jarana, Light Fino Sherry, Jerez, Spain</i>	8
NV	<i>Churchill's, White Port</i>	11
78	<i>Barbeito, Sercial Madeira, Portugal</i>	30

BAR TASTING MENU

APPETIZERS

PURÉE OF YUKON GOLD POTATO SOUP

Purple Potatoes, Meyer Lemon and Maine Sea Urchin

GRILLED MEDITERRANEAN OCTOPUS

Pickled Leeks, Boiled Peanut Tempura, Lucques Olives and Bloody Mary Emulsion

GRIMAUD FARMS GUINEA HEN RILLETTE

with Cornichons and Grilled Focaccia

ENTRÉES

SHALLOW POACHED ALASKAN HALIBUT

Caramelized Sunchokes, Ramp Greens and Roasted Lobster Jus

BRAISED ELYSIAN FIELDS FARM LAMB SHORTRIB

Creamy White Anson Mills Grits, Wilted Arrowleaf Spinach and Lamb Jus

DESSERTS

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

CITYZEN PINA COLADA

Warm Coconut Chiboust with Pineapple Cake and Pineapple Rum Sauce

Three-Course Menu, 50.00
Optional Wine Pairing, 25.00