

WINES BY THE GLASS

SPARKLING

NV	<i>Valldosera, Cava Brut Nature, Penedes, Spain</i>	12
NV	<i>Gatinois, Grand Cru, Aÿ, Champagne</i>	18
NV	<i>Bisol, 'Jeio', Prosecco Rosé, Italy</i>	13
NV	<i>Laurent-Perrier, Brut, Champagne</i>	24
00	<i>Dom Pérignon, Brut, Champagne</i>	49

WHITE

10	<i>Hiedler, Grüner Veltliner, Austria</i>	12
10	<i>Mapema, Sauvignon Blanc, Mendoza, Argentina</i>	10
10	<i>Chehalem, Pinot Gris, Willamette Valley, Oregon</i>	13
06	<i>Dom. Plantevin, Viognier/ Grenache Blanc, Côtes-du-Rhône, France</i>	11
09	<i>Arrowood, Chardonnay, Sonoma County</i>	12
10	<i>J.M. Boillot, 1er Cru Chardonnay, Montagny, France</i>	16
10	<i>W. Schaefer, Wehlener Sonnenuhr, Riesling Spätlese, Mosel, Germany</i>	18
NV	<i>Lustau, Jarana, Light Fino Sherry, Jerez, Spain</i>	8
NV	<i>Hideyoshi, Namacho Honjozo Sake, Akita, Japan</i>	10

RED

10	<i>J.M. Raffault Cabernet Franc Rosé, Chinon, France</i>	11
08	<i>Frog's Leap, Zinfandel, Napa Valley</i>	15
09	<i>Monte Degli Angeli, Pinot Noir, Monferrato, Italy</i>	10
09	<i>Lemelson, 'Thea's Selection', Pinot Noir, Willamette Valley</i>	16
09	<i>Domaine Brusset, Grenache/ Carignan, Ventoux, France</i>	10
08	<i>Paoletti Winery, 'Bella Novella', Cabernet Sauvignon, Napa Valley</i>	13
08	<i>Armilla, Sangiovese, Rosso di Montalcino, Italy</i>	16
10	<i>Familia Mayol, Malbec, Mendoza, Argentina</i>	13

NON-ALCOHOLIC

NV	<i>Raumland Non-Alcoholic Sparkling Grape Juice, Germany</i>	12
NV	<i>Agricola Guerzoni, Mosto d'Uva, Non-Alcoholic Salamino, Italy</i>	10

BAR TASTING MENU

APPETIZERS

YELLOWFIN TUNA TATAKI

Bloody Mary Consommé Gelée, Haas Avocado and Micro Arugula

PURÉE OF SAVOY CABBAGE SOUP

Maine Lobster, Hen of the Woods Mushroom and Pickled Mustard Seed

SOFT BOILED PATH VALLEY FARMS HEN EGG

with Lamb Sausage, Spring Garlic and Asparagus

ENTRÉES

SHALLOW POACHED WHITE PERCH

Bamboo Shoots, Edamame, Crispy Yuba and Tamarind Broth

BRAISED KANAGY SHOAT SHOULDER

with Stewed Fennel, Dried Apricot and Ramp Top

DESSERTS

CITYZEN CHESS PIE

Buttermilk Panna Cotta, Meyer Lemon Mousse and Heirloom Cornmeal Tuile

VALRHONA CHOCOLATE BRIOCHE

Jivara Chocolate Cream and Salted Pretzel Ice Cream

Three-Course Menu, Fifty Dollars
Optional Wine Pairing, Twenty Five Dollars