

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
02	<i>Dom Perignon, 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>Domaine Plantevin, Viognier/ Grenache Blanc, Côtes-du-Rhône, France</i>	11
09	<i>Arrowood, Chardonnay, Sonoma County</i>	12
09	<i>J.M. Boillot, 1er Cru Chardonnay, Montagny, France</i>	16
10	<i>Schäfer-Frölich, Medium Dry Riesling, Nahe, Germany</i>	15
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
08	<i>Lemelson, 'Thea's Selection', Pinot Noir, Willamette Valley</i>	16
09	<i>Domaine Brusset, Grenache/Syrah, Ventoux, France</i>	10
07	<i>Paoletti Winery, 'Bella Novella', Cabernet Sauvignon, Napa Valley</i>	13
08	<i>Armillia, 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/Fortana, Italy</i>	10

BAR TASTING MENU

APPETIZERS

WILD HARE CONSOMMÉ
Truffle Crêpes, Poached Quail Egg, and Shredded Hare Confit

CONFIT OF MEDITERANEAN CUTTLEFISH
Sweet Peppers, Celery Branch and Saffron Broth

GRILLED HUNTSMAN RANCH QUAIL
Celery Root Linguini, Poached Raisins, Wild Watercress, and Turmeric Vinaigrette

ENTRÉES

POACHED FILET OF MAINE FLUKE
Melted Belgian Endive, Ruby Red Grapefruit, and Niçoise Olive

SLOW COOKED CALOTTE OF PRIME MIDWESTERN BEEF
Spiced Heirloom Beets, Crispy Beef Tartare and Tomato-Horseradish Emulsion

DESSERTS

DEGUSTATION OF LATE SUMMER APPLES
Gala Apple Génoise, Candied Golden Delicious Apple, and Calvados Granité

CITYZEN SMORES
Black Cocoa Marquise, Graham Cracker, and Toasted Marshmallow

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