



Tasting Menu
Chef Levi Lujan

1. porcini soup, english peas, rosemary
2. morel mushroom salad, green garlic, yogurt
3. fluke tartare, sorrel, sumac
4. seared foie gras, ramps, amaranth
5. fava bean tortellini, ricotta, maitake mushroom
6. honest chops' roast chicken, asparagus, wheat berries
7. lamb saddle, cauliflower puree, potato gratin
8. poached pear, caramel, sorghum, panna gelato
9. 1 + 1 coffee flight



DRAFT	
IPA / Forever Ever / Other Half / NY	7
Session IPA / All Day IPA / Founders / MI	7
BEER	
Amber Ale / Boont / Anderson Valley / CA	5
Pilsner / High Life / Miller / WI	5
Session Ale / Daytime / Lagunitas / CA	6
IPA / Sculpin / Ballast Point / CA	7
Gose / Gose / Westbrook / SC	7
Chocolate Porter / Shake / Boulder Beer / CO	7
Pilsner / Low Life / Evil Twin / NY / 16oz	8
Farmhouse Sour / Telekenesis / Grimm Artisanal / NY / 22oz	18
SPARKLING	
Cremant Di Limoux / Domaine Collin / Languedoc, France / NV	13/52
WHITE	
Muscadet / Domaine de Bregeonnette / Loire Valley, France / 2013	10/40
Vermentino / Terenzuola / Tuscany, Italy / 2013	10/40
Tohkai / Quattro Mani / Dobrovo Slovenia / 2011	11/55
Riesling / Pffeffingen / Pfalz, Germany	13/65
Riesling / Jacob Peter Kuhn / Rheingau, Germany / 2013	17/85
ROSÉ	
Listan Negro/ Vintagio / Canary Islands, Spain / 2013	52
RED	
Malbec / Durigutti / Mendoza, Argentina / 2013	11/55
Cabernet Franc / Bloomer's Creek / Finger Lakes, NY / 2011	12/48
Cabernet Franc / Onabay / North Fork, NY / 2010	14/56
CIDER	
Cidre Fousenant / Manoir du Knkiz / Quimper, France / 2011	32
Cornouaille / Manoir du Kinkiz / Quimper, France / 2013	34