



START

- Marinated local olives** – rosemary, lemon, garlic, chile 6
- Bar nuts** – maple, espelette, rosemary 5
- Piquillo peppers** – stuffed with manchego 7
- Chicken liver mousse** – red wine onion jam, grilled bread 11
- Ricotta & chanterelle fritters** – Meyer lemon – thyme aioli 10
- Bacon wrapped dates** – blue cheese, aged balsamic 11

**Bread and olive oil served upon request*

DINE

APPETIZERS

- Roasted beet & blood orange salad** – burrata, radishes, winter citrus vinaigrette 14
🍷 2013 Manincor "Eichhorn" *Pinot Bianco* 12
- House-made Pâté grand-mère** – pickled mustard seeds, crimson apple butter, frisée 15
🍷 2015 Wetzler *Kékfrankos* 10
- Endive Caesar salad** – poached yellowtail jack, breadcrumbs, parmesan, boquerones 12
🍷 2015 Caric *Boganjuša* 8
- Manila clam & chickpea stew** – house-made pancetta, kale, potatoes, pimentón 13
🍷 2014 Monte Tondo Soave Classico *Garganega* 9
- Chopped fennel salad** – arugula, radicchio, local feta, pistachios, pear 12
🍷 2015 Chateau la Canorgue Rosé *Mourvedre/Grenache/Syrah* 9

ENTREES

- Wheat berry & lentil pilaf** – roasted winter vegetables, curry oil, coconut yogurt 22
🍷 2012 Mas Amiel "Altair" *Côtes-du-Roussillon* 12
- Chicken alla milanese** – coastal cauliflower, broccolini, lemon, caper, parsley, brown butter 24
🍷 2015 François Chidaine Montlouis "Clos du Breuil" *Chenin Blanc* 12
- Mt. Lassen trout** – yellow finn potatoes, brussels leaves, chanterelles, mustard mousseline 27
🍷 2014 Dom de la Cadette "La Chatelaine" *Chardonnay* 12
- Braised lamb shoulder** – heirloom polenta, beets, carrots, green olive-meyer lemon relish 28
🍷 2010 Antoniolo "Le Castelle" *Nebbiolo* 17
- Soif burger** – certified organic beef, local fontina, sweet pickles, aioli, fries 16
🍷 2010 Quinta das Bageiras "Garrafeira" *Baga* 12

SIDES

- Creamy chard** – bread crumbs, parmesan 9
- Brussels sprouts** – Sundowner apples, hazelnuts 10

SHARE

- Artisan cheese plate** – selection of 4 cheeses, pecans, dates, honey, walnut bread 18

FINISH

- Flourless chocolate torte** – hazelnuts, crème anglaise, white chocolate mousse 10
- Maple crème brûlée** – pecan shortbread cookies, whipped mascarpone 9
- Selection of house made ice creams and sorbets** 3.50 per scoop

01.28.17

Executive Chef Mark Denham

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness