



START

- Marinated local olives** – rosemary, lemon, garlic, chile 6
- Bar nuts** – maple, espelette, rosemary 5
- Piquillo peppers** – stuffed with manchego 7
- Savory ricotta & broccoli fritters** – sesame aioli 10
- Chicken liver mousse** – fresh cherry mostarda, grilled bread 11
- Bacon-wrapped dates** – stuffed with blue cheese, aged balsamic 12

**Bread and olive oil served upon request*

DINE

APPETIZERS

- Zucchini, corn & arugula salad** – grilled red onions, local feta, dill, citrus vinaigrette 12
🍷 2016 Los Chuchaquis Lime Kiln Valley White *Palomino/Muscat* 12
- Asparagus with snap peas** – Meyer lemon vinaigrette, toasted quinoa, pickled beets 14
🍷 2015 Alfaro Family Vineyards "La Playita Vineyard" *Gruener Veltliner* 11
- Endive & little gem salad*** – poached albacore caesar dressing, breadcrumbs, parmesan 15
🍷 2015 Sante Archangelli "Duet" *Chardonnay* 13
- Crispy pork fritters** – pickled cipollini, red wine-quince jam, radish sprouts 13
🍷 2016 Arnot-Roberts "Luchsinger Vineyard" *Trousseau* 13
- Soif chopped salad** – tomatoes, radicchio, chickpeas, avocado, scallion, manchego 13
🍷 2016 Gobelsburg "Cistercien" Rosé *Zweigelt* 10

ENTREES

- Spring vegetable risotto** – leeks, favas, fresh shelling & snap peas, spinach, parmesan 24
🍷 2015 Domaine des Ardoisières Cuvée Argile *Jacquere* 11
- Grilled octopus** – stir-fried red rice, snow peas, cabbage, scallion & egg, bok choy 31
🍷 2015 Pietradolce Etna Rosato *Nerello Mascalese* 12
- Roasted local King salmon** - cucumber, fennel & radish salad, dill yogurt, sunflower sprouts 30
🍷 2014 Grosjean "Vigne Rovettaz" *Cornalin* 12
- Slow cooked pork cheeks** – cassoulet beans, dandelion greens, glazed carrots, salsa verde 28
🍷 2011 Guido Porro "Gianetto" Barolo *Nebbiolo* 16
- Soif burger*** – natural beef, local fontina, house-made pickles & aioli, hand-cut fries 16
🍷 2012 Domaine Les Bastides "Valeria" Côteaux d'Aix-en-Provence *Cabernet Sauvignon/Grenache* 13

SIDES

- Roasted heirloom new potatoes** – dill crème fraiche 9
- Caramelized cauliflower** – almonds & nettle chimichurri 10

SHARE

- Artisan cheese plate** – selection of 4 cheeses, pecans, dates, honey, walnut bread 18
🍷 2015 Carl Loewen "Alte Reben" Trocken *Riesling* 11

FINISH

- Brown butter hazelnut cake*** – strawberry jam, crème fraiche ice cream, buttermilk caramel 9
- Profiteroles** – coconut ice cream, bittersweet chocolate sauce, toasted almonds 10
- Bittersweet chocolate pot de crème** – salted caramel, mascarpone, shortbread cookies 9
- Selection of house made ice creams and sorbets*** 3.50 per scoop

07.3.17

Executive Chef Mark Denham

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