



SHARE

House Marinated Olives 8

lemon, herbs, garlic

Foie Gras Parfait 18

coatsal huckleberries, pistachio streusel, mint, grilled bread

Crispy Brussels Sprouts 9

smoked bacon, sea salt

Artisian Cheese Plate 18

pecans, dates, quince, grilled bread

🍷 2015 Domaine Huet Vouvray "Le Haut Lieu" Demi-Sec *Chenin Blanc* 16

START

Romanesco Veloute 11

charred onion, torn croutons, black truffle crème fraiche

🍷 2016 Couly-Dutheil "Blanc de Franc" *Cabernet Franc* 12

Beet Salad 12

little gems, pistachio, quinoa, honey lemon vinaigrette

🍷 2015 Clemensbusch Vom Roten Schiefer Kabinet (dry) *Riesling* 13

DINE

Herb Gnocchi 24

butternut squash, smoked tomatoes, arugula pesto, parsnip chips

🍷 2016 Scribe Winery Arrowhead Slope *Sylvaner* 14

Grilled Beef Rib Eye 35

potatoes, carrots, forest mushrooms, red wine reduction

🍷 2012 Tournon (*Chapoutier*) Shays Flat Vineyard *Shiraz* 15

Seared Jumbo Scallops 34

celery root purée, braised fennel, butter poached radishes, ginger emulsion

🍷 2016 County Line Vineyards *Chardonnay* 13

Mary's Free Range Fried Chicken 24

sautéed greens, creamy polenta, espelette honey glaze

🍷 2016 Kivelstadt Cellars "Native Son" *Charbono* 14

Soif Burger 22

ground beef rib eye, swiss cheese, house made pickles, sesame seed bun, garden salad

🍷 2012 Chateau Haut-Sarthes "Terrement" *Merlot/Cabernet Sauvignon/Cabernet Franc* 12

FINISH

Cheesecake 12

plums, strawberries, finger lime caviar, basil, white chocolate soil

Pear Gallette 12

cranberry, shortbread crumb, sage ice cream

Lemon Pot de Crème 10

red wine granite, shortbread cookie

Chocolate Semifreddo 12

coffee anglaise, house made biscotti, vanilla bean ice cream, dark chocolate