



SHARE

Marinated Olives 8

lemon, herbs, chili flakes, garlic

Grilled Flatbread 9

grapes, broccoli, ricotta

Hand Cut Fries 10

parmesan, herbs, sea salt, chipotle aioli

Mac & Cheese 12

smoked gouda, garlic, panko

Carrots & Grains 13

bulgur, pistachio, turnips

Sonoma Foie Gras Parfait 18

huckleberries, pistachio, mint, bread

Charcuterie Board 18

pickled vegetables, dijon mustard, cornichons

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

Artisanal Cheese Board 18

pecans, grapes, quince

🍷 2010 Primitivo Quiles "Raspay" Tinto Reserva *Monastrel* 12

START

Chestnut Soup 11

onion, tomato, crème fraiche

🍷 2015 Domaine Vocoret Chablis *Chardonnay* – Burgundy, France 14

Baby Beets 12

pesto, pickled stems, quinoa, fromage blanc

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

Little Gem Lettuce 12

apples, pecans, blue cheese, herbs, sherry vinaigrette

🍷 2015 Domaine Trotereau Quincy *Sauvignon Blanc* 13

Veal Ricotta Meatballs 15

tomato butter, parmesan, oregano

🍷 2011 Domaine Faiveley Borgogne *Pinot Noir* 12

DINE

Curry Dusted Tofu Medallions 24

cauliflower, raisins, capers

🍷 2015 Jean-Francois Merieau "Fleuve Blanc" *Chenin Blanc* 12

Braised Short Rib Ravioli 29

horseradish, chanterelles, piave vecchio, black truffles

🍷 2014 Damilano "Marghe" Langhe *Nebbiolo* 13

Slow Roasted Pork 32

loin, bacon, apples, greens, mustard seed

🍷 2016 Broc Cellars "Vine Starr" *Zinfandel* 13

Pan Seared Salmon 34

celery root, fennel, radishes, saffron

🍷 2015 Sante Archangeli *Pinot Noir* 14

Grilled Beef Ribeye 36

broccolini, shitakes, shallots, red wine

🍷 2012 Massaya "Terrasses de Baalbeck" *Grenache, Mourvedre, Syrah* 13

FINISH

Cheesecake 12

mandarin, passionfruit, coconut, white chocolate

Chocolate Pudding 8

crème fraiche, pine nut cookie

"Ice Cream Sandwich" 10

sage ice cream, profiteroles, chocolate sauce