



STARTERS

creamy cauliflower soup | 9

crispy guanciale, cherry tomatoes, pickled shallots

COMPLEMENT: 2014 massa "derthona," 2015 tyler "zotovich" chardonnay

CONTRAST: 2015 nikolaihof "hefeabzug" grüner, 2015 valle isarco schiava

little gem salad

goat milk feta, crispy parma ham, quail eggs | 14

COMPLEMENT: 2016 mayu pedro ximinez, 2012 recaredo "intens" rosé brut

CONTRAST: 2015 becker family spätburgunder, 2015 maitia "weon" carignan

hoisin glazed lamb belly | 18

spiced carrot puree, black pepper crème fraîche, fennel

COMPLEMENT: 2014 nicolas badel st.-joseph, 2013 clos guirouilh jurançon

CONTRAST: NV pizzini l'animante brut, 2014 cantine COS frappato

salmon tartare | 18

smoked fromage blanc, fried capers, pickled red onion

COMPLEMENT: 2013 kloof street chenin blanc, 2016 liquid farm rosé

CONTRAST: 2016 giornata falanghina, 2014 clos du tue-bouef touraine

seared foie gras | 20

warm salt and pepper cookies, huckleberry jam

COMPLEMENT: 2015 bott 'csontos' furmint, 2015 lafken riesling

CONTRAST: 2014 château barrejat madiran, 2015 blue rock "baby blue"

ENTREES

butternut squash and parmesan cream taglietelle | 20

grilled baby zucchini, goat cheese, wild mushrooms

COMPLEMENT: 2012 edi simcic chardonnay, 2007 château musar blanc

CONTRAST: 2015 valle isarco "aristos" kerner, 2015 louis-antoine luyt "cruchon"

sesame crusted steelhead trout | 28

roasted garlic hummus, green apple and avocado mousse,

marinated tomatoes, basil

COMPLEMENT: 2015 zahel "orangeT" orangetraube, 2013 tajinaste listan blanco

CONTRAST: 2015 quenard mondeuse, 2004 lópez de heredia "viña tondonia"

baked eggplant and roasted tomato tian | 18

squash, cauliflower soubise, sautéed spinach

COMPLEMENT: 2012 gerovassiliou "avaton," 2013 ignios baboso negro

CONTRAST: 2008 drew "perli vineyard" syrah, 2008 scacciadiavoli sagrantino

veal tenderloin | 32

house pancetta, truffle cream, peppered spinach,

meyer lemon gremolata

COMPLEMENT: 2011 le piane "boca", 2011 caprili brunello di montalcino

CONTRAST: 2014 colombier vacqueyras blanc, 2013 bruliam "gap's crown" pinot

SIDES

sautéed broccolini | 10

tempura wild mushrooms, 7 minute hen egg

"4 fat" polenta piperade | 8

comté, crème fraîche, butter, cream, caramelized peppers

kennebec mashed potatoes | 6

rosemary jus