

food



marcona almonds	8
house marinated olives	8
fingerling papas bravas, smoky aioli, sea salt	9
field greens, bartlett pear, pecans, goat cheese	13
fresh burrata, eggplant caponata, aged balsamic	14
salmon tartare, crème fraiche, caviar, baguette	16
garlic shrimp, white beans, parsley, dry sherry	18
braised short rib sliders, garlic aioli, red onion jam	16
lamb meatballs, soft polenta, feta cheese, harissa	16
beef bourguignon, potato puree, baby carrots	21
kobe beef burger, gruyère & wild mushrooms	18
duck confit, french lentils, red wine reduction	19
sancerre braised rabbit, bacon, brussels sprouts	20
truffle mushroom cavatelli, sage & parmesan	17

artisanal cheese & charcuterie

choose any 2 for 16 / 3 for 22 / 4 for 29 / 5 for 35

cheese

- humboldt fog, (goat/soft), california
- old chatham camembert, (cow/sheep/creamy), ny
- bayley hazen blue, (cow/semi soft), vermont
- p'tit basque, (sheep/firm), france
- la gruta aged manchego, (sheep/firm), spain

charcuterie

- jambon de bayonne, (dry cured ham), france
- finocchiona salami, (wild fennel, garlic), california
- saucisson de paris, (garlic pork sausage), ny
- chicken liver mousse, (creamy, spreadable), ny
- pâté de campagne, (pork loin, duck confit), ny

desserts

chocolate mousse, raspberries, crème fraiche	10
pecan bread pudding, bourbon crème anglaise	10
spiked affogatto, montenegro amaro, aberlour 12yr	14