



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder

New England style, chives, fried saltines.

Heirloom Tomato Salad

Baby lettuces, cucumber, fines herbs, sauce tonnato.

Local Halibut Crudo

Watermelon, olive oil, basil, rice cracker.

ADD A FLATBREAD FOR THE TABLE \$17

Truffled Mushroom Flatbread

Crème fraîche, parmesan, chile flake.

SECOND COURSE- CHOOSE ONE

Local Swordfish

Sweet corn pudding, fried okra, cherry tomato, purslane.

Roast Chicken

Jimmy Nardello pepper, potato, roasted tomato vinaigrette, capers.

Charred Eggplant

Chickpea panisse, herbed tahina, black olive tapenade.

THIRD COURSE - CHOOSE ONE

Vacherin

Coffee gelato, bittersweet chocolate, meringue, candied almonds, crème anglaise.

Cornmeal Cake

Raspberry, lemon-fennel syrup, whipped cream.

Chèvre

Tomato bourbon jam, pistachio, seeded crackers.

SPARKLING WINE & SHERRY

Champagne, Gosset "Grand Resevre" Brut

24/105

Aÿ | France | NV

Franciacorta, Vigna Dorata Brut

18/80

Lombardy | Italy | NV

Prosecco Superiore, Bisol "Crede"

15/65

Veneto | Italy | 2024

Fino Sherry, Tio Pepe "En Rama"

13

Jerez | Spain | NV

WHITE WINE

Albariño, Pazo das Bruxas

14/60

Rías Baixas | Spain | 2023

Riesling, Trimbach

18/80

Alsace | France | 2022

Sauvignon Blanc, Te Mata "Cape Crest"

15/65

Hawke's Bay | New Zealand | 2022

Chenin Blanc, Foxen "Ernesto Wickenden Vineyard"

15/65

Loire Valley | France | 2018

Chardonnay, Au Bon Climat "Los Alamos Vineyard"

16/70

Santa Barbara County | California | 2021

RED WINE

Grenache, Commando G "La Bruja"

16/70

Sierra de Gredos | Spain | 2023

Dolcetto d'Alba, Sandrone

17/75

Catalonia | Spain | 2019

Pinot Noir, Failla

18/80

Willamette Valley | Oregon | 2022

Chappellet "Mountain Cuvée" Proprietor's Blend

20/90

Napa Valley | California | 2023

Cabernet Franc, Foxen 7200 "Tinaquaic Vineyard"

18/80

Santa Maria Valley | California | 2020