



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder
New England style, chives, fried saltines.

Fuyu Persimmon Salad
Chicories, manchego, pecan, sherry vinaigrette.

Pâté de Campagne
Heritage breed pork, butternut squash mostarda, crostini.

ADD A FLATBREAD FOR THE TABLE \$17

Truffled Mushroom Flatbread
Crème fraîche, parmesan, chile flake.

SECOND COURSE- CHOOSE ONE

Tempura Fried Endive
Chickpeas, Romano beans, salsa verde, bourride.

Market Fish
Wild nettle, crushed potato, yuzu, crème fraîche, buckwheat.

Pan Roasted Chicken
Chanterelle, puntarelle, baby carrot, sultana agrodulce.

THIRD COURSE - CHOOSE ONE

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

Sticky Toffee Cake
Apple compote, pomegranate, walnut, whipped crème fraîche.

Montchic Cheese
Niitaka pear, celery, seeded crackers.

SPARKLING WINE & SHERRY

Champagne, Delamotte Brut 24/105
Le Mesnil sur Oger | France | NV

Prosecco Superiore, Bisol "Crede" 15/65
Veneto | Italy | 2024

Fino Sherry, Tio Pepe "En Rama" 13
Jerez | Spain | NV

WHITE WINE

Roussanne, Famille Coulon "Le Petit Renard" 14/60
Provence | France | 2024

Sauvignon Blanc, Clos Henri "Estate" 13/55
Marlborough | New Zealand | 2024

Chenin Blanc, Domaines des Baumard 16/70
Savennières| France | 2018

Chardonnay, Au Bon Climat "Los Alamos Vineyard" 16/70
Santa Barbara County | California | 2021

RED WINE

Pinot Noir, White Walnut Estate 18/80
Dundee Hills | Oregon | 2023

Côtes du Rhône, Mont-Redon "Réserve" 14/60
Rhône Valley | France | 2022

Dolcetto d'Alba, Elvio Cogno 17/75
Piedmont | Italy | 2023

Syrah, Melville 17/75
Santa Rita Hills | California | 2022

Bordeaux Supérieur, Château Grand Village 18/80
Bordeaux | France | 2022