



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder

New England style, chives, fried saltines.

Winter Citrus Salad

Mixed chicories, radish, sunflower seed, ricotta salata, mint..

Brandade Fritters

Wild arugula, fennel, lemon aioli.

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

Arrowhead spinach, crispy sunchoke, carrot nage.

Braised Lamb Shoulder

Smashed heirloom potato, Rossa di Milano onion, cauliflower, grain mustard.

THIRD COURSE - CHOOSE ONE

Vacherin

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

Lemon Tart

Pomegranate, pistachio, chantilly cream.

6mos. Aged Three-Milk Spanish Cheese

Quince membrillo, celery, seeded crackers.

SPARKLING WINE & SHERRY

Schramsberg Blanc de Blancs Brut

North Coast | California | 2022

20/90

Prosecco Superiore, Bisol "Crede"

Veneto | Italy | 2024

15/65

WHITE WINE

Roussanne, Famille Coulon "Le Petit Renard"

Provence | France | 2024

14/60

Sauvignon Blanc, Clos Henri "Estate"

Marlborough | New Zealand | 2024

13/55

Vermentino, Peyrassol "Les Commandeurs"

Côtes de Provence | France | 2023

18/80

Chardonnay, Kumeu River "Ray's Road"

Hawke's Bay | New Zealand | 2024

20/90

RED WINE

Pinot Noir, White Walnut Estate

Dundee Hills | Oregon | 2023

18/80

Dolcetto d'Alba, Elvio Cogno

Piedmont | Italy | 2023

17/75

Syrah, Melville

Santa Rita Hills | California | 2022

17/75

Cabernet/Merlot, Te Mata "Awatea"

Hawke's Bay | New Zealand | 2022

20/95