



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder

New England style, chives, fried saltines.

Roasted Beet Salad

Winter citrus, goat cheese, horseradish, brioche crouton, dijon vinaigrette.

Big Eye Tuna Crudo

Mandarinquat, pumpkin seed, cilantro, guajillo salsa.

ADD A FLATBREAD FOR THE TABLE \$17

Truffled Mushroom Flatbread

Crème fraîche, parmesan, chile flake.

SECOND COURSE- CHOOSE ONE

Tempura Fried Endive

Chickpeas, Tokyo turnip, salsa verde, bourride.

Market Fish

Wild mushroom escabeche, baby carrot, crispy shallot.

Braised Duck Leg

Fennel, farro, kumquat, celery root puree.

THIRD COURSE - CHOOSE ONE

Vacherin

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

Walnut Cake

Rum Raisin, candied citrus, nocino crème fraîche.

Stilton Cheese

Quince membrillo, celery, seeded crackers.

SPARKLING WINE & SHERRY

Schramsberg Blanc de Blancs Brut

20/90

North Coast | California | 2022

Prosecco Superiore, Bisol "Crede"

15/65

Veneto | Italy | 2024

Manzanilla Pasada Sherry, Barbadillo "Solear en Rama"

12/36

Sanlúcar de Barrameda | Spain | 2024

WHITE WINE

Roussanne, Famille Coulon "Le Petit Renard"

14/60

Provence | France | 2024

Sauvignon Blanc, Swanson

13/55

Napa Valley | California | 2023

Petit Manseng, Clos Uroulat "Le Sec"

17/80

Jurancon | France | 2023

Chardonnay, Everett Ridge

16/70

Napa Valley | California | 2024

RED WINE

Pinot Noir, White Walnut Estate

18/80

Dundee Hills | Oregon | 2023

Dolcetto d'Alba, Elvio Cagno

17/75

Piedmont | Italy | 2023

Syrah, Melville

16/70

Santa Rita Hills | California | 2022

Cabernet Blend, Te Mata "Awatea"

20/95

Hawke's Bay | New Zealand | 2022