



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.

Steak Crudo

Sauce tonnato, sunchoke chips, capers, summer savory.

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.

Grilled Market Fish

Wild mushroom escabeche, baby carrot, crispy shallot.

Pan Seared Chicken

Seeded bread sauce, spring onions, fava greens.

THIRD COURSE - CHOOSE ONE

Vacherin

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

Walnut Cake

Rum Raisin, candied citrus, nocino crème fraîche.

Brillat-Savarin 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

Manzanilla Pasada Sherry, Barbadillo "Solear en Rama"

Sanlúcar de Barrameda | Spain | 2024

12/36

WHITE WINE

Albariño, Pazo Torre Penelas "Blanco Granito"

Rías Baixas | Spain | 2022

16/70

Roussanne, Famille Coulon "Le Petit Renard"

Provence | France | 2024

15/65

Bairrada, Niepoort "Vinhas Velhas"

Cordinã | Portugal | 2018

15/65

Chardonnay, Foxen "Bien Nacido Vineyard"

Santa Maria Valley | California | 2022

16/70

RED WINE

Pinot Noir, Swanson

Carneros | California | 2022

16/70

Dolcetto d'Alba, Elvio Cagno

Piedmont | Italy | 2023

17/75

Rioja, Muga "El Anden de la Estacion"

Rioja | Spain | 2022

16/70

Cabernets/Merlot, Te Mata "Awatea"

Hawke's Bay | New Zealand | 2022

19/85