



## DINNER MENU \$55

### FIRST COURSE - CHOOSE ONE

#### Clam Chowder

New England style, chives, fried saltines.

#### Little Gem Salad

Strawberries, snap peas, ricotta salata, walnut vinaigrette.

#### Steak Tonnato

Steak tartare, sauce tonnato, sunchoke chips, summer savory.

*ADD A FLATBREAD FOR THE TABLE \$17*

#### Truffled Mushroom Flatbread

Crème fraîche, parmesan, chile flake.

### SECOND COURSE- CHOOSE ONE

#### Tempura Endive

Tokyo turnips, chickpeas, salsa verde, bourride.

#### Market Fish

Asparagus, baby carrot, potato, fava green pistou, crispy buckwheat.

#### Pan Seared Chicken

Wild mushrooms, seeded bread sauce, spring onions.

### THIRD COURSE - CHOOSE ONE

#### Vacherin

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

#### Blueberry Buckle Cake

Fennel, lemon, whipped cream.

#### Montchic Cheese

Wildflower honey, 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

#### Vermentino, Peyrassol "Les Commandeurs"

*Côtes de Provence | France | 2024*

18/80

#### Chardonnay, Foxen "Bien Nacido Vineyard"

*Santa Maria Valley | California | 2022*

18/80

### RED WINE

#### Pinot Noir, Melville

*Santa Rita Hills | California | 2023*

19/85

#### Rioja, Muga "El Anden de la Estacion"

*La Rioja | Spain | 2022*

16/70

#### Bordeaux, Chateau Bellevue Peycharneau

*Côtes de Bordeaux | France | 2021*

17/75