



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, 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

Brut Champagne, Gosset "Grande Réserve"

25/105

France | NV

Prosecco Superiore, Bisol "Crede"

15/65

Italy | 2024

Manzanilla Pasada Sherry, Barbadillo "Solear en Rama"

12/36

Sanlúcar de Barrameda | 2024

WHITE WINE

Etna Bianco, Benanti

16/70

Italy | 2024

Côtes de Provence, Peyrassol "Les Commandeurs"

18/80

France | 2024

Chardonnay, Foxen "Bien Nacido Vineyard"

18/80

Santa Maria Valley | 2022

RED WINE

Pinot Noir, Melville

19/85

Santa Rita Hills | 2023

Rioja, Muga "El Anden de la Estacion"

16/70

Spain | 2022

Côtes de Bordeaux, Chateau Bellevue Peycharneau

17/75

France | 2021