

WINES BY-THE-GLASS

SPARKLING

Broc Cellars Sparkling Cabernet Franc 2016

M. Bonnamy Cremant de Loire Ros NV

Champagne Henriot Blanc de Blancs NV

WHITE

Reverdy Sancerre Les Coutes 2015

Reeve Riesling 2016

ROOM by Favia Sauvignon Blanc 2014

Forlorn Hope California-Villages Blend, Albarino-Verdelho 2014

William Fèvre Chablis, Champs Royaux 2015

Benoit Ente Aligote 2015

Repside-Medeville Graves Blanc 2014

ROSE

Franz Saumon, Vin de Frantz 2016 (Gamay, Grolleau)

Vissoux Rosé, Les Griottes 2016

Matthiasson Rosé 2016

RED

Francois Chidaine Touraine 2016 (Cab Franc, Cot, Pinot d'Aunis)

Le Pinte Arbois Poulsard, Pinte Bien 2015

Banshee Pinot Noir Sonoma County 2015

JL Chave Cotes du Rhône, Mon Coeur 2015

HOBO Zinfandel, Dry Creek 2015

Ultraviolet Cabernet Sauvignon, Napa 2014

Tertre de Lisse Saint-Emilion Grand Cru 2011



RADISH with cultured butter..... 8

CHARRED CUCUMBER with uni bagna couda10

CHAUD-FROID EGG with caviar, honey creme, and chive 11

SMOKED TROUT with farmer’s cheese and cucumber on rye 13

1OZ CAVIAR.....45/85

BREAKING BREAD

To celebrate the convivial act of breaking bread we honor the tradition by offering our sourdough bread, fresh from the grill, to be shared, accompanied with one of the following:

CURRIED CURRANT and cauliflower 9

CULTURED GOAT’S MILK, seaweed, and trout roe12

DUCK LIVER MOUSSE 13

OVEN BAKED EPOISSES14

EARLY FALL FRUITS with pickles and herbs 8

CARROTS COOKED IN EMBERS with sunflower, medjool date and Moorish spices..... 12

ROASTED SQUASH with puffed grains and bay laurel..... 14

GRILLED MONTEREY SQUID with Asian pear, persimmon, and smoked chile... 15

MENDOCINO UNI with wild nettle, bone marrow chawanmushi 16

MANILLA CLAMS COOKED IN HAY served in consommé with potato and sourdough..... 18

POTATO DUMPLINGS FROM THE OVEN with broccoli, pine nut, and fermented peppers 16

TROUT GRILLED ON THE BONE with roasted fennel and a dill caper compote 18

GRILLED HERITAGE PORK with young turnip, kohlrabi, and apple 19

SONOMA DUCK SMOKED OVER THE GRILL with beetroot and blackberry .. 23

SLOW COOKED BEEF with bone marrow, eggplant, and shishito peppers ... 24

DRY-AGED RIBEYE FOR 2 OR MORE with grilled onions and sauce bearnaise..... 75

A TASTING OF TODAY’S MENU 85

WINE PAIRINGS 65/95

Participation by entire table is required

STANDARDS

named after the sometime satirical illustrations of Charles Dana Gibson

ACROSS THE ROOM

grape seed vodka, white grape, almond, basil, purple grape

DANCE CARD

agricole rum, grapefruit pink salt seltzer, egg white

SOUBRETTE

sweet vermouth, floral digestif, sherry, fermented cider

COURTSHIP

mezcal, rose vermouth, sour grape, sage

A PROFOUND REGARD

bitter berry tequila, sweet vermouth, herbal digestif, blood orange oil

RECONCILIATION

smoked apple, bourbon, toasted grain, crisp apple essence

THEIR FIRST QUARREL

rice whiskey, yuzu shrub, japanese spice, seaweed

A PROPOSAL

white whiskey, charred cedar fig brandy, sweet vermouth,
herbal french liqueur, mulberry

ASK FOR HER HAND

brown buttered leather whiskey, vermouth, smoked cherry