



PAIRING MENU

Cheese & Charcuterie Plate	\$7/\$20/\$35
<i>Select one, three or six pieces of any meat or cheese combination, or let the Chef choose. Served with crostini (GF crackers upon request)</i>	
<i>Cow's milk cheese: Robiola, Tete de Moine, Point Reyes Blue Cheese</i>	
<i>Charcuterie: Bresaola, Salumi Finocchiona, Coppa, Prosciutto di Parma, Speck</i>	
<i>Wine pairing: 2016 Trentenaire</i>	
Hamachi Crudo*	\$16
<i>Meyer lemon granita, fennel, with champagne vinaigrette</i>	
<i>Wine pairing: 2014 Array Chardonnay—Dijon Clone</i>	
Heirloom Tomato and Peach Salad	\$14
<i>Burrata, horseradish, pickled peaches</i>	
<i>Wine pairing: 2022 Oriana</i>	
Charred Broccolini	\$14
<i>Toasted shallots, garlic, bottarga and white balsamic emulsion</i>	
<i>Wine pairing: 2022 Abracadabra Rosé</i>	
Polenta Cake	\$14
<i>Spring onions, onion greens aioli, Parmesan cheese</i>	
<i>Wine pairing: 2018 Tutturosso</i>	
Basil and Summer Squash Risotto	\$18
<i>Cherry tomato, goat cheese, squash blossoms, Guanciale</i>	
<i>Wine pairing: 2018 Le Coursier</i>	
Crispy Confit of Mary's Chicken Thigh	\$18
<i>Baby bok choy, eggplant, mustard seeds, charred scallions, sweet pepper marmalade</i>	
<i>Wine pairing: 2020 Byzance</i>	
Braised Short Rib	\$28
<i>Potato gnocchi, English peas, baby carrots, crispy caper berries</i>	
<i>Wine pairing: 2018 Solesce</i>	
Strawberry-Rhubarb Panna Cotta	\$ 8
<i>Pistachios, chantilly, strawberries macerated in Opulento</i>	
<i>Wine pairing: 2014 Opulento</i>	
Chocolate Mousse	\$ 8
<i>Raspberry purée, chantilly</i>	
<i>Wine pairing: 2014 Opulento</i>	

Chef, Nicholas Ames
Sommelier, Joel R. Meyers

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*