

PAIRING MENU



Cheese & Charcuterie Plate

\$7/\$20/\$35

Select one, three or six pieces of any meat or cheese combination, or let the Chef choose. Served with crostini (GF crackers upon request)

Cow's milk cheese: Robiola, Tete de Moine, Point Reyes Blue Cheese

Charcuterie: Bresaola, Salumi Finocchiona, Coppa, Prosciutto di Parma, Speck

Wine pairing: Le Coursier

Hamachi Crudo*

\$16

Meyer lemon granita, fennel, with champagne vinaigrette

Wine pairing: 2023 Oriana

Red Oak Leaf Lettuce Salad

\$14

Goat cheese croquette, English pea, grapefruit, radish, pistachio, lemon shallot vinaigrette

Wine pairing: Abracadabra Rosé

Burrata

\$14

Rhubarb, lavender, aged balsamic vinegar, crostini

Wine pairing: Abracadabra Rosé

Charred Broccolini

\$14

Toasted shallots, garlic, bottarga and white balsamic emulsion

Wine pairing: Abracadabra Rosé

Green Garlic Polenta Cake

\$14

Sweet onions, garlic top aioli, Parmesan cheese

Wine pairing: Tutturrosso

Smoked Bone Marrow

\$14

Fine herb salad, ciabatta, crème fraîche

Wine pairing: Byzance

Nettle-Leek Risotto

\$18

Mushrooms, olives, Guanciale, sous vide egg

Wine pairing: Le Coursier

Molasses Lacquered Duck Leg

\$24

Heirloom beans, swiss chard, blackberries, celery

Wine pairing: Byzance

Crispy Confit of Mary's Chicken Thigh

\$18

Baby bok choy, eggplant, mustard seeds, charred scallions, sweet pepper marmalade

Wine pairing: Le Coursier

Braised Short Rib

\$28

Potato gnocchi, baby carrots, mushrooms, capers, fried herb vinaigrette

Wine pairing: Trentenaire

Cherry-Allspice Panna Cotta

\$ 8

Walnuts, cherries soaked in Opulento

Wine pairing: 2014 Opulento

Chocolate Mousse

\$ 8

Raspberry purée, chantilly

Wine pairing: 2014 Opulento

Chef, Nicholas Ames
Sommelier, Joel R. Meyers

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