

# BISTRO 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:** *Tutorosso*

## Seasonal Soup

MP

## Hamachi Crudo\*

\$16

*Meyer lemon granita, fennel, with champagne vinaigrette*

**Wine pairing:** *Oriana*

## Red Oak Leaf Lettuce Salad

\$14

*Goat cheese croquette, cherry tomatoes, grapefruit, radish, pistachio, lemon shallot vinaigrette*

**Wine pairing:** *Désir*

## Burrata

\$14

*Red beet, poppy seeds, aged balsamic vinegar, crostini*

**Wine pairing:** *Tutorosso*

## Charred Broccolini

\$14

*Toasted shallots, garlic, bottarga and white balsamic emulsion*

**Wine pairing:** *Abacadabra Rosé*

## Polenta Cake

\$14

*Sweet onions, saffron aioli, Parmesan cheese*

**Wine pairing:** *Byzance*

## Confit Chicken Thigh

\$22

*Crispy Brussels sprouts, farro, smoked grape, chicken consommé*

**Wine pairing:** *Le Coursier*

## Braised Spanish Octopus

\$32

*Pomegranate, charred Treviso, blood orange*

**Wine pairing:** *Tutorosso*

## Butternut Squash and Turmeric Risotto

\$20

*Guanciale, mushrooms, taleggio, pumpkin seeds*

**Wine pairing:** *Byzance*

## Braised Short Rib

\$24

*Heirloom carrots, Vadowan, snap peas*

**Wine pairing:** *Solesce*

## Cherry-Allspice Panna Cotta

\$ 8

*Walnuts, cherries soaked in Opulento*

**Wine pairing:** *Opulento*

## Chocolate Mousse

\$ 8

*Raspberry purée, chantilly*

**Wine pairing:** *Opulento*

Chef, Nicholas Ames