

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: Abracadabra 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: Corrida

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