

# BISTRO MENU

## Cheese & Charcuterie

Select 1, 3, or 6 items — mix and match meats and cheeses, or let the Chef choose.

Served with crostini and seasonal mostarda (Gluten free available on request).

**Cow's milk cheese** • Robiola • Tete de Moine • Point Reyes Blue Cheese

**Charcuterie** • Bresaola • Salumi Finocchiona • Coppa • Prosciutto di Parma • Speck

\$8/pc

\$22/3pc

\$36/6pc

## Small Plates

**Charred Broccolini** \$16

Toasted shallots, garlic, bottarga,  
white balsamic emulsion

**Salmon-Persimmon Tartare\*** \$18

Golden beet, shiso,  
fried capers, white soy

**Polenta Cake** \$16

Sweet onions, saffron aioli,  
Parmesan cheese

**Artisan Leaf Lettuce Salad** \$16

Smoked salmon, cucumber, grapefruit, potato,  
ricotta salata & lemon shallot vinaigrette

**Burrata** \$16

Cranberry marmalade, poppy seeds,  
aged balsamic, crostini

## Mains

**Truffle-Celery Root Risotto** \$22

Brussels sprouts, Castelvetro  
olives, crème fraîche

**Confit of Duck Leg** \$32

Stuffed with Asian pears,  
kale, dates, hazelnuts

**Braised Spanish Octopus** \$34

Roasted baby beets, blood orange,  
pomegranate

**Braised Short Rib** \$28

Heirloom carrots, vadouvan,  
snap peas

**Chef's Special** MP

Ask about Chef's rotating seasonal  
soup & fresh-made pasta.

Ask your server for each dish's current suggested wine pairing.



## Dessert

**Crème Caramel** \$9

Golden raisins & sliced pears

**Chocolate Mousse** \$9

Raspberry purée & Chantilly cream



Executive Chef, Nicholas Ames

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