

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 · Tête de Moine · Point Reyes Blue Cheese

Charcuterie · Bresaola · Salumi Finocchiona · Coppa · Mortadella · Speck

\$8/pc · \$22/3pc · \$36/6pc

Pair with Tutterosso \$15/gl

SMALL PLATES

Charred Broccolini \$16

Toasted shallots, garlic, bottarga, white balsamic emulsion

Pair with Tutterosso · \$15/gl

Hamachi Tartare* \$18

Cucumber, radish, horseradish, endive, sorrel vinaigrette

Pair with Oriana · \$12/gl

Polenta Cake \$16

Sweet onions, saffron aioli, Parmesan cheese

Pair with Tutterosso · \$15/gl

Artisan Leaf Lettuce Salad \$16

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

Pair with ONE Sauvignon Blanc · \$15/gl

Burrata \$16

Cherry-black pepper marmalade, aged balsamic, crostini

Pair with Abracadabra Rosé · \$12/gl

MAINS

Eggplant Risotto \$26

Duck confit, watercress, goat cheese fritter

Pair with Le Coursier · \$15/gl

Coriander Crusted Chicken Breast \$28

Tomatoes, summer squash, niçoise olives, black garlic

Pair with Le Coursier · \$15/gl

Braised Spanish Octopus \$34

Bell pepper gastrique, cucumber, prosciutto, dill

Pair with Corrida · \$15/gl

Braised Short Rib \$28

Heirloom carrots, vadouvan, snap peas

Pair with Trentenaire · \$18/gl

Chef's Special MP

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

Ask your server for pairing

DESSERT

Strawberry Panna Cotta \$9

Cocoa nib tuile & Chantilly cream

Pair with Opulento · \$10/gl

Chocolate Mousse \$9

Raspberry purée & Chantilly cream

Pair with Opulento · \$10/gl

Executive Chef, Nicholas Ames

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