

# cozy wines for cool nights

## bubbles

- dibon brut cava | cataluña, spain.....10|28  
*macabeo / crisp / stone fruit / oyster shell*
- domaine mirebeau des bulles et de boires | loire, france.....45  
*grolleau, cab franc / racy / red cherry / peppercorn / gravel*

## white & orange

- cerro la barca vegas altas | 2018 | extramadura, spain.....36  
*eva de los santos / rich / olive oil / salt / citrus / anise*
- terra vita vinum large soif | 2019 | anjou, france.....14|45  
*chenin blanc / rich / grapefruit / schist / lanolin*
- chateau le payral petite fugue | 2018 | bergerac, france.....45  
*sauvignon gris / autumnal / wildflower / ripe apple / vanilla / brass*
- valfaccenda roero bianco | 2019 | piedmont, italy.....16|54  
*arneis / vibrant / pear / passion fruit / saline*
- cosimo maria masini daphne | 2019 | tuscan, italy.....18|65  
*trebbiano, malvasia / textured / spice / honeysuckle / quince / almond oil*

## red

- birichino rokurokubi & inugami | 2019 | santa cruz, ca.....69  
*mourvedre, grenache / exotic / black rasp / cassis / green branches*
- francesca castaldi fara | 2015 | piedmont, italy.....20|75  
*nebbiolo, vespolina / vibrant / cherry / truffle / licorice*
- broc cellars kou kou | 2018 | santa barbara, california.....18|65  
*cabernet franc / fresh / red currant / lavender / green pepper*
- siflogo vertzami brousko | 2017 | lefkada, greece.....65  
*vertzami / intense / plum / blackberry / cedar*
- martha stoumen nero d'avola | 2020 | mendocino, california....75  
*nero d'avola / sassy / tomato vine / wild blackberry / cocoa*
- poderi cellario sabinot barbera | 2019 | piedmont, italy.....14|45  
*barbera / warm / black currant / spice / violet*

land

- duck rillettes.....22  
*autumn olive mostarda / toast / szechuan pickle / candied pistachio*
- lapsang rubbed short rib.....24  
*sweet potato tortelli / king oyster mushrooms / braised collard greens*
- molé braised lamb shank.....42  
*roasted acorn squash / grilled broccoli rabe*

sea

- cured nantucket bay scallops.....22  
*spoon bread / buttermilk sherbet / dill oil*
- local catch cioppino.....24  
*wild mussels / white fish / potato / fennel / saffron butter*
- pan roasted ora king salmon.....26  
*harissa carrots / borscht beet puree / black radish*

garden

- ash roasted sweet potato dandies...18  
*black sesame tahini / citron pickle / apple butter / brussels sprouts*
- kale & radicchio salad.....18  
*black olive viniagrette / roasted persimmon / warm butterbean puree*
- grilled celeriac & cauliflower.....26  
*black lentils / yogurt / grapefruit / chermoula*

sides

- big buttermilk biscuit....4  
*smoked maple miso butter*
- daily market vegetable...12  
*family sized side of our favorite seasonal produce*

chef's tasting menu

available at our chef's counter.....120  
*5 course original culinary experience*

optional curated wine pairing.....60

desserts

lavender pavlova.....12  
*torched pear / pepita butter / chantilly cream*

dark chocolate delice....12  
*salted caramel / kumquat preserves / peppercorn tuile*

seasonal ice cream.....6  
*ask your server for today's flavors*

