



CHARLES KREISER
EXECUTIVE CHEF



BRIAN ZIPIN
GENERAL MANAGER
WINE & BEVERAGE DIRECTOR

SUMMER RESTAURANT WEEK 2024

THREE COURSES | 65.

SELECT ONE FROM EACH: APPETIZERS, ENTRÉES & DESSERT

APPETIZERS

FARMHOUSE SALAD

Artisan Lettuce, Haricots Verts, Kohlrabi, Radish, Yellow Squash, Croutons, Pumpkin Seeds, White Balsamic Vinaigrette

PROSECCO BRUT, TERREGAIE, VENETO, ITALY NV...+12.

TUNA CRUDO*

Asian Pear, Gochujang, Hanguk Spice, Wasabi Tobiko

PINOT GRIGIO, MARCO FELLUGA, MONGRIS, COLLIO, ITALY 2020...+15.

TOMATO GAZPACHO

Heirloom Tomatoes, Brioche, Verjus

SYRAH, ROLLE, CINSAULT & GRENACHE, DOMAINE DE LA GARNAUDE, L'ANE VOLANT, PAYS DE PAYS, PROVENCE, FRANCE 2021...+14.

BURRATA & BEETS

Roasted Beets, Pistachios, Crostini, Watercress Pesto, Vin Cotto

PINOT NOIR, TYLER WINERY, STA. RITA HILLS, CA 2022...+21.

NEW BEDFORD

SCALLOPS +5.

Coconut-Kaffir Lime Sauce, Papaya Salad, Finger Lime

ALBARINO, LICIA, BODEGAS LA VAL, RIAS BAIZAS, SPAIN 2022...+16.

WAGYU TARTARE*

Black Garlic Aioli, Cornichons, Quail Egg, Gaufrette Potato

GRENACHE, CARIGNAN & MOURVEDRE, CAIRANNE, LA BRUNOTE, DOMAINE ALARY, RHONE, FRANCE 2020...+16.

GRILLED SPANISH OCTOPUS

Chorizo, Fingerling Potatoes, Piquillo Pepper Purée, Black Olive

SHERRY, LUSTAU, AMONTILLADO, "LOS ARCOS", JEREZ, SPAIN...+11.

ESCARGOT CROISSANT

Chartreuse Butter, Chanterelle Mushrooms, Roasted Garlic, Tender Herbs

CHARDONNAY, MOUNT EDEN VINEYARDS, WOLFF VINEYARDS, OLD VINE, EDNA VALLEY, CA 2020...+21.

ENTRÉES

MUSHROOM RISOTTO

Sautéed Mushrooms, English Peas, Fine Herbs, Parmesan, Sunchoke Chips

SAUVIGNON BLANC, TOURAINE, L'AUMONIER, SOPHIE & THIERRY CHARDON, LOIRE VALLEY, FRANCE 2021...+15.

PAN SEARED

SEA TROUT*

Smashed Olive Oil Potatoes, Charred Scallion, Smoked Trout Roe, Yuzu Beurre Blanc

CHARDONNAY, VINCENT WENGIER, CHABLIS, FRANCE 2020...+23.

BRANZINO

BOUILLABAISSE

Tiger Prawn, Mussels, Clams, Yukon Gold Potatoes, Pancetta, Saffron-Prawn Broth

ALBARINO, LICIA, BODEGAS LA VAL, RIAS BAIZAS, SPAIN 2022...+16.

BRIOCHE-CRUSTED HALIBUT +7.

Grilled Baby Leeks, Wheat Berries, Fennel, Whey Sauce, Herb Oil

CHAMPAGNE BRUT, GRAND RÉSERVE GOSSET, EPERNAY, NV...+30.

BERKSHIRE

PORK CHOP*

Herb Spätzle, Savoy Cabbage, Gala Apple Agrodolce

PINOT NOIR, TYLER WINERY, STA. RITA HILLS, CA 2022...+21.

ROASTED PEKIN

DUCK BREAST*

Snap Peas, Asparagus, Pickled Gooseberries, Soubise

CABERNET SAUVIGNON, MERLOT & PETIT VERDOT, MARGAUX, LE PAGE DE LA TOUR DE BESSAN, BORDEAUX, FRANCE 2019...+21..

PRIME NY STRIP* +10.

Parsnip Purée, Potato Pavé, Swiss Chard, Mushrooms, Sauce Au Poivre

MALBEC & CABERNET FRANC, SUSANA BALBO "SIGNATURE" VAL LE DE UCO, ARGENTINA 2020...+17.

VEAL TAGLIATELLE

Braised Veal Breast, Parmesan, Orange Zest, Gremolata

CABERNET SAUVIGNON, PRIEST RANCH, ESTATE GROWN, NAPA VALLEY, CA 2019...+28.

ACCOMPANIMENTS

+14.

BRUSSELS SPROUTS

Crispy Shallots, Green Apple Garum

POMME RÖSTI

Harissa Aioli

SPRING FRICASSÉE

Asparagus, Snap Peas,

DESSERT

GOLDEN CRÈME BRULÉE

Pineapple, Lime

TOKAJI ASZU, 5 PUTTONYOS, DISZNÓKŐ, HUNGARY 2013...+22.

BAKED ALASKA

Chocolate Biscuit, Strawberries, Meringue, Vanilla Ice Cream

PEDRO XIMÉNEZ, ALVEAR SOLERA 1927, MONTILLA-MORILES, SPAIN...+17.

STRAWBERRY SHORTCAKE

Honey & Vanilla Chantilly

MADEIRA, BROADBENT, BOAL 10 YEAR, PORTUGAL...+16.

ICE CREAM & SORBET

(CHOICE OF THREE FLAVORS)

Vanilla Bean, Chocolate, White Coffee
Lemon, Strawberry, Blood Orange

BRACHETTO D'ACQUI, COCCHI, PIEDMONT, ITALY...+13.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.