

Starters
&
Suggested Wine Pairings

Tuna Tartare	15
Ponzu, Blue Agave, Avocado, Pineapple, Herb Crema, Crispy Farro	
<u>Ixsir Altitudes Blanc, Lebanon</u>	12
½ Dozen Oysters	12
Granny Smith Apple and Fennel Mignonette	
<u>Chateau Coulon Corbieres Rose, France</u>	11
Herb Infused Flatbread	11
Whipped Goat Cheese, Caramelized Onions, Roasted Cauliflower, Micro Sorrel	
<u>Chateau Peyros Tannat-Cabernet, France</u>	12
Poached Shrimp	15
Corn Pudding, Crispy Chorizo, Roasted Tomato Oil, Espelette, Micro Cilantro	
<u>Rias Baixas, O Rosal Albarino, Spain</u>	14
Heirloom Tomato Tart	10
Sheep's Milk Cheese, Mint, Roasted Shallots	
<u>Domaine de Font-Sane Tradition Gigondas, France</u>	14
Arugula Salad	12
Kalamata Olives, Feta Cheese, Pickled Shallots, English Cucumber, Marinated Baby Heirloom Tomatoes	
<u>Ten Sisters Sauvignon Blanc Single Vineyard, Marlborough, New Zealand</u>	11

Tuscan Kale Salad 10
Fennel, Orange, Toasted Pistachios

Ferraton Pere & Fils "La Source" Syrah, France 14

Burratta 13
Peach, Pickled Red Cabbage, Sour Cherry Glaze, Country Toast Points

Louis Sipp Pinot Blanc, Alsace, France 11

Entrees & Suggested Wine Pairings

Eye of the Ribeye 28
Roasted Baby Bellas, Red Wine Jus

Chateau Haut Selve, Graves, Bordeaux, France 14

Chicken Breast 22
Farro, Lardons, Shaved Brussels, Lemon Herb Chicken Jus, Chives

Pittacum Mencia, Bierzo, Spain 13

Tamburger 15
Smoked Gruyere, Caramelized Onions, Thick Cut Bacon, Tomato Relish

Chateau Ramafort Medoc Cru Bourgeois, Bordeaux – Rive Gauche, France 13

Seafood Cioppino 24
Shrimp, Scallop, Calamari, Cod, Pernod, Saffron Rice

Domaine Marcel Langoux, Pouilly – Fume, France 12

Yuzu and Hoisin Glazed Salmon 22

Roasted Cauliflower, Red Quinoa, Currants, Pecans, Scallion	
<u>Valle De Yerri Inmacula Viognier, Navarra, Spain</u>	12
Pan Seared Pork Tenderloin	22
Broccolini, Cannellini Beans, White Balsamic Agrodolce, Micro Basil	
<u>Girasole Cabernet Sauvignon, Mendocino, California</u>	13
Briami	18
Vegetarian Cassoulet, Eggplant, Zucchini, Tomato, Shallot, Yellow Squas	
<u>Chateau l'Ermitage Cuvee Ste Cecile, France</u>	12

Sides

Pomme Puree	8
Classic Preparation	
Glazed Carrots	7
Citrus, Honey, Ginger, Whipped Cardamom & Cumin Labneh	
Roasted Asparagus	9
Tossed in Salsa Verde	