

STARTERS  
&  
SUGGESTED WINE PAIRINGS

ARANCINI RISOTTO RICE BALLS Chef's Selection	10
<u>Ixsir Altitudes Blanc, Lebanon</u>	12
1/2 DOZEN OYSTERS Granny Smith Apple and Fennel Mignonette	14
<u>Chateau Coulon Rose, Corbieres, France</u>	11
FLATBREAD BIANCA Mozzarella, Ricotta, Prosciutto de Parma, Catskill Provisions Honey	12
<u>Chateau Peyros Tannat-Cabernet, France</u>	12
TUSCAN POACHED SHRIMP Cannellini Beans, Roasted Fennel, Toast Points	14
<u>Domaine Marcel Langoux, Pouilly-Fume, France</u>	12
ARUGULA SALAD Kalamata Olives, Feta Cheese, Pickled Shallots, English Cucumber, Marinated Baby Tomatoes	12
<u>Ten Sisters Sauvignon Blanc Single Vineyard, Marlborough, New Zealand</u>	11
DYND KALE CAESAR SALAD Shaved Parmesan, Croutons	12
<u>Ferraton Pere &amp; Fils "La Source" Syrah, France</u>	14
RED BABY BEET SALAD Basil, Tomato, Cucumber, Sweet Balsamic, Whipped Goat Cheese	13
<u>2015 Don Baltazar Malbec, San Juan, Argentina</u>	12
WINTER BURRATA Pickled Red Cabbage, Agro Dolce Pear, Hot Honey	13
<u>Louis Sipp Pinot Blanc, Alsace, France</u>	11
GNUDI POMODORO PASTA Pickled Red Cabbage, Agro Dolce Pear, Hot Honey	18
<u>Ferraton Pere &amp; Fils Cotes Du Rhone Samorens Blanc, France</u>	14