

# **WINES BY-THE-GLASS**

## **SPARKLING**

Broc Cellars Sparkling Cabernet Franc 2016

M. Bonnamy Cremant de Loire Ros NV

Champagne Henriot Blanc de Blancs NV

## **WHITE**

Reverdy Sancerre Les Coutes 2015

Reeve Riesling 2016

ROOM by Favia Sauvignon Blanc 2014

Forlorn Hope California-Villages Blend, Albarino-Verdelho 2014

William Fèvre Chablis, Champs Royaux 2015

Benoit Ente Aligote 2015

Repside-Medeville Graves Blanc 2014

## **ROSE**

Franz Saumon, Vin de Frantz 2016 (Gamay, Grolleau)

Vissoux Rosé, Les Griottes 2016

Matthiasson Rosé 2016

## **RED**

Francois Chidaine Touraine 2016 (Cab Franc, Cot, Pinot d'Aunis)

Le Pinte Arbois Poulsard, Pinte Bien 2015

Banshee Pinot Noir Sonoma County 2015

JL Chave Cotes du Rhône, Mon Coeur 2015

HOBO Zinfandel, Dry Creek 2015

Ultraviolet Cabernet Sauvignon, Napa 2014

Tertre de Lisse Saint-Emilion Grand Cru 2011



**RADISH** with cultured butter..... 8

**CHARRED CUCUMBER** with uni bagna couda .....10

**CHAUD-FROID EGG** with caviar, honey creme, and chive ..... 11

**SMOKED TROUT** with farmer’s cheese and cucumber on rye ..... 13

**1OZ CAVIAR**.....45/85

## BREAKING BREAD

To celebrate the convivial act of breaking bread we honor the tradition by offering our sourdough bread, fresh from the grill, to be shared, accompanied with one of the following:

**CURRIED CURRANT** and cauliflower ..... 9

**CULTURED GOAT’S MILK**, seaweed, and trout roe .....12

**DUCK LIVER MOUSSE** ..... 13

**OVEN BAKED EPOISSES** .....14

**EARLY FALL FRUITS** with pickles and herbs ..... 8

**CARROTS COOKED IN EMBERS** with sunflower, medjool date and Moorish spices..... 12

**ROASTED SQUASH** with puffed grains and bay laurel..... 14

**GRILLED MONTEREY SQUID** with Asian pear, persimmon, and smoked chile... 15

**MENDOCINO UNI** with wild nettle, bone marrow chawanmushi ..... 16

**MANILLA CLAMS COOKED IN HAY** served in consommé with potato and sourdough..... 18

**POTATO DUMPLINGS FROM THE OVEN** with broccoli, pine nut, and fermented peppers ..... 16

**TROUT GRILLED ON THE BONE** with roasted fennel and a dill caper compote ..... 18

**GRILLED HERITAGE PORK** with young turnip, kohlrabi, and apple ..... 19

**SONOMA DUCK SMOKED OVER THE GRILL** with beetroot and blackberry .. 23

**SLOW COOKED BEEF** with bone marrow, eggplant, and shishito peppers ... 24

**DRY-AGED RIBEYE FOR 2 OR MORE** with grilled onions and sauce bearnaise..... 75

**A TASTING OF TODAY’S MENU** ..... 85

**WINE PAIRINGS** ..... 65/95

Participation by entire table is required

## **STANDARDS**

*named after the sometime satirical illustrations of Charles Dana Gibson*

### **ACROSS THE ROOM**

grape seed vodka, white grape, almond, basil, purple grape

### **DANCE CARD**

agricole rum, grapefruit pink salt seltzer, egg white

### **SOUBRETTE**

sweet vermouth, floral digestif, sherry, fermented cider

### **COURTSHIP**

mezcal, rose vermouth, sour grape, sage

### **A PROFOUND REGARD**

bitter berry tequila, sweet vermouth, herbal digestif, blood orange oil

### **RECONCILIATION**

smoked apple, bourbon, toasted grain, crisp apple essence

### **THEIR FIRST QUARREL**

rice whiskey, yuzu shrub, japanese spice, seaweed

### **A PROPOSAL**

white whiskey, charred cedar fig brandy, sweet vermouth,  
herbal french liqueur, mulberry

### **ASK FOR HER HAND**

brown buttered leather whiskey, vermouth, smoked cherry



## AMUSE FOR TWO

### WARM TESANE

french oak vodka, sherry, vegetable broth,  
tree mushroom, herb oil ..... 7 per person

### FERMENTED FRENCH 75

gin, citrus oil, verbena, champagne ..... 8 per person

### CLARIFIED JAPANESE BLOODY MARY

sochu, aged sake, heirloom tomato water,  
vinegar, spice ..... 9 per person

## GIBSONS

*served with a side car of Gibson and assorted seasonal pickles*

### TRADITIONAL

vodka or gin, whisper dry vermouth,  
gin botanical pickled onion ..... 16

### GARDEN

french oak gin, herbed dry vermouth,  
radish fromage ..... 16

### SEA

nori gin, liquid kelp, sake, sea bean ..... 16