

MONTRÉSOR

Appetizers

Bib Lettuce Salad

avocado, fine herbs, tarragon cream dressing

French Onion Soup

gruyere, baguette croutons

Crab Cake

meyer lemon gastrique, remoulade, frisee

Mussels

garlic white wine, cherry tomatoes, parsley

Entrees

Black Winter Truffle Gnocchi

reggiano foam

Salmon

porcini ragu, bloomsdale spinach

10oz Bone in Tenderloin

potato pave, tomato confit, bordelaise

Short Rib

potato puree, shallot confit

Dessert

Cream Brulee

pistachio biscotti

Profiteroles

vanilla ice cream, chocolate sauce, almond toffee brittle

Wine by the bottle

<i>white</i>	Stags Leap Cellars – Sauvignon Blanc, Napa Valley 2015	\$55
	Mantanzas Creek – Chardonnay, Sonoma County 2015	\$50
	Cakebread Cellars – Chardonnay, Napa Valley 2015	\$85
	Pouilly Fuisse – La Cologne, Burgundy 2015	\$50
	Chablis Fourchaumes – Domain Seguinot, Burgundy 2016	\$66
	Saint-Aubin “Les Charmois” Olivier Le Flauve, Cote D’Or 2014	\$92
	Puligny Montrachet – Olivier Leflaive, Burgundy 2015	\$120
	Mersault – Louis Latour, Burgundy 2015	\$110
	Chassagne-Montrachet – Clos St. Jean 2013	\$120
	Pouilly-Fume Ladoucette, Loire 2015	\$60

<i>rose</i>	Murieta’s Well – Rose, Central Coast 2016	\$52
	By-Ott – Rose, Cotes de Provence 2016	\$50

<i>red</i>	Geyser Peak “Pluto’s Fury” – Pinot Noir – Russian River 2014	\$50
	Belle Glos “Clark & Telephone” – Pinot Noir, St. Lucia 2014	\$60
	Château Montelana – Cabernet Sauvignon, Napa Valley 2014	\$98
	Jordan – Cabernet Sauvignon, Alexander Valley 2013	\$98
	Archimedes – Cabernet Sauvignon, Alexander Valley 2014	\$98
	Caymus – Cabernet Sauvignon, Napa 2015	\$130
	Château d’Agassac – Cru Supérieur, Haut-Medoc 2014	\$70
	Château Mangot – Grand Cru, Saint-Emilion 2012	\$75
	Château Lalande – Cru Supérieur, Saint-Julien 2014	\$85
	Chateau Cantenac-Brown, Margaux 2014	\$116
	Morgon – Joseph Drouhin, Burgundy 2015	\$50
	Julienas Vieilles Vignes – Stephan Aviron, Burgundy 2015	\$55
	Crozes Hermitage – M. Chapoutier, Rhone 2015	\$60
	Chateauneuf-du-Pape – La Bernardine, Rhone 2005	\$200
	Château Lagrange – Saint-Julien 2003	\$250
	Château Monbousquet – Saint-Emilion 2001	\$275
	d’Estournel – Saint-Estephe 2001	\$300

<i>sparkling wines</i>	Le Grand Cortage - Rose (Split)	\$12
	Nicolas Feuillate (Split)	\$15
	Gloria Ferrer – Blanc De Blanc, Napa Valley NV	\$48
	Crémant d’Alsace – Brut – Helmrich, Alsace 2015	\$51
	Perrier Jouët “Belle Epoque”, Champagne 2007	\$260

\$25.00 Corkage Fee

Cappertif & vermouth

Lillet - Blonde/Rose	\$8
Dolin De Chambéry – Red Vermouth	\$8
Noilly Prat – Extra Dry Vermouth	\$8

wine by the glass

white

Bouvet Ladubay – Brut, Loire	\$12
Ascension Silver – Blend, Napa	\$12
Franciscan – Chardonnay, Napa	\$10
Château Puy-Marceau – Blend, Entre-Deux-Mers	\$12
Saint-Véran – Blend, Burgundy	\$13
Coeur Clementine – Rosé, Côtes de Provence	\$11

red

Folie à Deux – Pinot Noir, Sonoma	\$13
Upper Cut – Cabernet Sauvignon, Napa	\$13
Seghesio Family Vineyards – Zinfandel, Sonoma	\$13
Château Beausejour – Blend, Bordeaux	\$12
Château Haut Rian – Blend, Bordeaux	\$12
Moulin-à-Vent Maison L'Envoyé, – Gamay, Beaujolais	\$12

beers

american

Allagash – White, Portland, Maine	\$9
Anderson Valley – Amber, Boont Valley	\$8
Old Stock – Ale, Ft. Bragg, North Coast	\$10
Old Rasputin – Imperial Stout, North Coast	\$9

belgian & french

Bavik – Super Pils	\$8
Saison DuPont – Blonde Ale	\$10
Gavroche – Red Ale	\$11
Gulden Draak – Dark Triple Ale	\$12
Delirium Tremens – Blonde Ale	\$13
Duchesse de Bourgogne – Flemish Red	\$13
Chimay “Grande Réserve Blue” – Brown Ale	\$15

madeira & port

Malmsey 10 Years – Madeira	\$10
Sandeman – Ruby Port	\$8
Graham 10 Years – Tawny Port	\$10
Heights Cellars – Ink Grade Napa	\$10