

WORKSHOP KITCHEN+BAR

dinner | september 2012

SMALLS

BRANZINO CRUDO, marinated in beet juice, shaved fennel, pistachio, yuzu granité
14.

OCTOPUS CARPACCIO, cooked sous vide, pickled cauliflower fleurettes, peppers, cilantro, lemon + olive oil
14.

TERRINE, lobster, gazpacho, artichoke, local mango, squash, basils
15.

HEIRLOOM TOMATOES, burata, pistou
15.

CHICKEN LIVER PATE, negroni jelly, grilled ciabbata
12.

PIZZA, lamb + fennel-pollen sausage, chanterelles, mozzarella
14.

CRISPY GOAT CHEESE, golden beet-lentils
13.

FARRO RISOTTO, red pepper emulsion, arugula
13.

FRESH TAGLIATELLE, olive oil, garlic, pecorino
9.

FRIES (yes, in duck fat), sea salt, herbes de provence
8.

BRAISED OXTAIL CANNELLONI, onion brulé
14.

LARGE FORMAT (SHARE W/ FRIENDS)

WHOLE ROASTED TEXAS REDFISH, roasted fennel, peperonata, sauce rouille
77.

WHOLE GRILLED CHICKEN DIAVOLO, roasted artichokes
47.

40 OZ. GRASS-FED RIB-EYE, cooked sous vide then grilled. mushroom conserva, stuffed mi-confit tomatoes
77.

BOWLS

GOLDEN HEIRLOOM TOMATO GAZPACHO, marinière de legumes
11.

FARRO CALAMARI SALAD, lemon cucumber, fresh olives, herbs, red wine vinegar, olive oil
13.

CHOPPED SALAD, armenian cucumber, tomato, local lettuces, radish, lemon, olive oil
11.

SHAVED FENNEL SALAD, red rice, pepitas, herbs, oro blanco grapefruit
13.

LENTIL SALAD, local mango, little gems, tomato confit, green goddess
13.

BEEF SALAD, quinoa, wild arugula, citrus, ricotta salata
12.

LITTLE GEM CAESAR, angostura bitters, rustic croutons, manchego
11.

MAINS

TURBOT, purple artichoke salad, bulgar, radicchio, mint, arugula, lemon confit
36.

BRICK CHICKEN, cremini mushrooms, arugula + pesto smashed gold potatoes
18.

KORUBUTA BARBACOA, creamed kale, guajillo + maple jus
19.

HERCULES RANCH FLAT IRON, haricots, roasted shallot marmelade, syrah jus
21.

SWEET

RICOTTA CHEESECAKE, pistachio crust, bartlette pear compote
8.

PANNA COTTA, summerfield apple, caramel, wild arugula
7.

OLIVE OIL CAKE, marinated figs, aged balsamico, mascarpone ice cream
7.

VALRHONA FLOURLESS CHOCOLATE TERRINE, salted peanut butter ice cream
9.

TODAY'S HOUSE MADE ICE CREAM / SORBET
5.

PEAK IN SEASON

Heirloom tomatoes	Lemon cucumber
Early Girl tomatoes	Valencia Pride mangos
Wild arugula	Keitt mangos
Sweet corn	Concord grapes
Red frill mustard	Champagne grapes
Radicchio	Avocadoes
Padron chiles	Black Mission Figs
Candy onions	Dates
Scallions	Watermelon
Cherokee lettuces	Naval oranges
Baby round eggplant	Papaya melon
Zucchini	Yellow melon
Pattypan Squash	Gaya melon
Shelling beans	Yellow peaches
Green almonds	Honey crisp apples
Watermelon radish	Arkansas black apple
Baby green apple eggplant	

*add a farm fresh duck egg to anything, fried or 63 degrees celsius.

Executive Chef: Michael Beckman



CLASSICS 9.

AVIATION, gin, fresh lemon juice, maraschino liqueur, crème de violette. around here when the phrase “classic cocktail” is uttered most of us think about this hugo ensslin original created at the hotel wallick in times square and published in his 1916 recipes for mixed drinks.

PAINKILLER, silver rum, fresh orange & pineapple juices, house made coconut cream. a traditional favorite coming from tortola in the british virgin islands. “it’ll cure what ails ya, and ail what cures ya”.

FOGCUTTER, silver rum, acholado pisco, gin, olorosso sherry, fresh lemon & orange juices, house made orgeat. be sure to handle with care: one will definitely clear things up, two will begin to cut through coherence, but the fog may roll back in with the third.

GEORGIA BUCK, local peach infused bourbon, fresh lemon juice, house made ginger beer, angostura bitters. a perfect concoction to give the dull and ordinary the slip... not to mention the hot palm springs sun.

WARD 8, rye, house made grenadine, fresh lemon & orange juices. originating in boston around the turn of the 20th century and named after a notoriously corrupt voting district; fortunately for us the political corruption of yesteryear is virtually extinct (insert big wink here). however, this drink is as delicious and morally in debt as it ever was.

PUNCH

BOMBAY GOVERNMENT PUNCH, jamaican rum, vsop cognac, demerara sugar, fresh lime juice, grapefruit oils, cinnamon, green tea. a recipe borrowed from sir john gayer, the 1694 english governor of bombay. it is as delicate as it is delicious and as intoxicating as it is charming. be forewarned though, too much of this elixir could lead to any number of shameful, delightful acts of scandal... but, please, no dueling in the restaurant.

4 people 44. | 8 people 83. | 12 people 119.

BUZZ FREE 5.

SAGE SMASH, fresh lemon, sage, busy bee tonic, fresh orange juice, fleur de sel

EL LUCHADOR, fresh pineapple juice, chili coconut crème, sparkling tamarindo

THE OCCIDENTAL, roasted mandarin, rosemary cordial, bitter orange essence, sugar cane syrup, seltzer

ORIGINALS 10.

PISQU, acholado pisco, yellow chartreuse, locally grown raspberries, serrano chili, fresh lemon juice, simple syrup. a delightful union of peruvian grape brandy, french herbal liqueur and seasonal berries will croon the sweet sounds of summer and depart quickly with a spicy little kiss of serrano pepper.

BOXERS AND BOBBY SOCKS, gin, cherries, house made rosemary gomme syrup, fresh lime juice, angostura bitters and seltzer water. a cocktail trifecta of sweet, tart and bitter, sublimely tempered with just the right amount of rosemary. please drink responsibly or you might just find yourself waking up in boxers and bobbysocks...

LAUTNER PROJECT, rhum agricole, house made agave cordial, fresh lime juice, mint and sparkling wine. inspired by the prolific architect whose work brought together unlikely design combinations. we offer a cocktail with thoughtful scheme, texture and a little flair. a seamless amalgamation of unlikely ingredients hopefully worthy of its namesake.

THE HIGGINS, amber rum, white whiskey, cinnamon infused sweet vermouth, local honey, fresh orange juice. a cocktail that sets about with good intentions, sensibly heading to work but takes a wayward glance towards the beach and suddenly enjoyable errors are being committed.

SLOE BURN, blanco tequila, dry vermouth, sloe gin, 3 peppercorn syrup, habanero chili tincture. a light, savory and seductive cocktail that dances in your mouth. do not deny yourself the pleasure, decide to be adventurous and then let the balmy palm springs evening breeze decide the rest.

VODKA

gvori 7.
tito's 8.
boyd & blair 9.
square one 10.

GIN

beefeater 7.
brokers 7.
plymouth 9.
boomsma oude genever 7.
no. 209 10.
tanqueray 10 9.
martin miller westbourne 10.
blade 9.
ransom old 10.

BRANDY

encanto acholado pisco 9.
chateau montifaud xo 20.
darroze de dupont 20.
nonino picolit 20.
couer de lion pays d'auge 12.

TEQUILA

siete leguas blanco 10.
corralejo blanco 10.
zappopan blanco 7.
ocho reposado 12.
4 copas reposado 12.
fortaleza anejo 18.
herencia mexicana anejo 15.

RUM

crusoe spiced 9.
ron del barrilito 3 star 10.
el dorado white 7.
lemon hart 151 8.
santa teresa 1796 solera 12.
neisson rhum blanc 8.
appleton estate v/x 8.
smith & cross 9.

APERITIF / DIGESTIF

bonal gentiane – quina 8.
campari 8.
tempus fugit gran classico 10.
bitter
lillet blanc 8.
dolin blanc 7.
carpano punt e mes 8.
vieux pontarlier absinthe 15.
fernet branca 7.
nonino quintessentia 11.
cynar 7.
montenegro 9.

byrrh grand quinquina 8.
aperol 8.
cocchi americano 9.
dolin dry 7.
carpano antica formula 8.
cocchi vermouth di torino 8.
chinchon dry 9.
fernet luxardo 7.
cio chiaro 8.
averna 8.
meletti 9.

LIQUERS

luxardo amaretto 7.
luxardo maraschino 8.
cherry heering 8.
combiar roi rene rouge 9.
firelit coffee 12.
root 9.
tempus fugit liqueur de violettes 7.
tempus fugit crème de cacao 7.
tempus fugit white crème de menthe 7.

green chartreuse 14.
luxardo sambuca 9.
benedictine 9.
yellow chartreuse 14.
combiar 8.
santa teresa araku coffe 8.
rhuby 9.
st. Germain 9.
velvet falernum 7.
galliano 9.
solerno 8.

WHISKEY

AMERICAN BOURBON

black maple hill 6yr. 10.
eagle rare 10yr. 10.
four roses yellow label 7.
michter's us*1 small batch 14.
4 roses small batch 10.
johnny drumm private stock 11.
noah's mill 15.
buffalo trace 8.
w.l. weller 12yr. 8.
elijah craig 20yr. 25.
evan williams '00 vintage 10.
rock hill farms 11.

RYE

rittenhouse 100 8.
whistle Pig 15.
bulleit 10.
templeton 9.

TENNESSEE

pendelton 8.
crown reserve 12.

IRISH

red breast 12yr. 10.

CANADIAN

george dickel barrel select 9.

SCOTCH

famous grouse 7.
dimple pinch 15yr. 10.
bowmore darkest 15yr 20.
cragganmore 12yr. 15.
glenmorangie nectar d'or 16.
macallan fine oak 15yr. 20.
highland park 18yr. 25.