



STARTER

Raddichio
citrus gouda dressing, green olive, mandarin,
shaved crouton

'BELLE OISEAU' (Riesling/Pinot Gris/Muscat) -- BELLE PENTE -- '17 Willamette \$10

OR

Lobster Vichyssoise
crab salad, apple, kholrabi, fines herbes

WEISSBURGUNDER (Pinot Blanc) -- Praesulis -- GUMPHOF -- '17 Alto Adige \$14

SUPPLEMENTAL ADD ON +\$20

Foie Gras Torchon
long pepper and port reduction, sunchoke jam, kumquat,
salt and pepper french toast sticks

COUR-CHEVERNY (Romorantin) -- Renaissance -- FRANÇOIS CAZIN -- '18 Loire \$16

ENTREE

Sherry Glazed Short Rib
celery root purée, pear and celery root remoulade, bone marrow
roasted pears, sherry jus

SYRAH -- Sensation du Nord -- DOMAINE P. & C. BONNEFOND -- '17 N. Rhône \$15

OR

Olive Oil Poached Halibut
safron charred calamari couscous, pickled fennel salad,
smokey mussel tomato broth

TRAMONTI COSTA D'AMALFI ROSATO -- Getis -- REALE -- '19 Campania \$15

***Vegetarian Option Available Upon Request

DESSERT

Chewy Chocolate Brownie
brown butterscotch pudding, black truffle whipped cream,
salted caramel

MARSALA -- Superiore, Ambra Dolce -- FRANCESCO INTORCIA -- '04 Sicily \$12

OR

Pandan Panna Cotta
grapefruit gastrique, candied peanuts, mint

COTEAUX DU LAYON -- Côte d'Or -- DOMAINE BAUMARD -- '15 Loire \$10

*Consuming raw or undercooked (cooked to order) meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

DESSERT WINE BY THE GLASS (3oz.)

GEWÜRZTRAMINER -- <i>Valée Noble</i> --	
LÉON BOESCH -- '16 <i>Alsace</i>	\$10 (750ml) \$80
COTEAUX DU LAYON -- <i>Les Rouannières</i> --	
CHÂTEAU PIERRE-BISE -- '16 <i>Loire</i>	\$18 (500ml) \$108
JURANÇON -- <i>Caubeigt</i> -- CASTÈRA -- '17 <i>Sud-Ouest</i>	\$12 (750ml) \$96
SAUTERNES -- CASTELNAU DE SUDUIRAUT -- '12 <i>Bordeaux</i> ..	\$14 (375ml) \$56
TOKAJI ASZÚ -- 5 <i>Puttonyos</i> -- PATRICIUS -- '14.....	\$20 (500ml) \$120

DESSERT WINE BY THE BOTTLE

COTEAUX DU LAYON -- <i>Rouannières</i> -- PIERRE BISE -- '14 <i>Loire</i> ..	(500ml) \$60
COTEAUX DU LAYON -- MOULIN TOUCHAIS -- '02 <i>Loire</i>	(750ml) \$99
JURANÇON -- <i>Petit Cuyalàa</i> --	
CLOS GUIROUILH -- '11 <i>Sud-Ouest</i>	(750ml) \$110
PACHERENC DU VIC BILH -- <i>Décembre</i> -- BRUMONT -- '01 <i>Sud-Ouest</i> ...	(500ml) \$100
SAUTERNES -- CHÂTEAU SUDUIRAUT -- '97 <i>Bordeaux</i>	(750ml) \$200
GRÜNER BEERENAUSSLESE -- <i>Loibner</i> -- KNOLL -- '15 <i>Wachau</i> ...	(375ml) \$100
RIESLING AUSLESE -- <i>Brauneberger Juffer-Sonnenuhr</i> --	
FRITZ HAAG -- '04 <i>Mosel</i>	(750ml) \$120
RIESLING AUSLESE GOLDKAPSEL -- <i>Eitelsbacher Karthäuserhofberg</i> --	
KARTHÄUSERHOF -- '03 <i>Ruwer</i>	(375ml) \$110

FORTIFIED WINE

MARSALA -- <i>Superiore, Ambra Dolce</i> -- FRANCESCO INTORCIA -- '04.....	\$12 \$96
MARSALA -- <i>Riserva Superiore, Ambra Dolce</i> -- FRANCESCO INTORCIA -- '80....	\$20 \$160
MAURY -- <i>La Cerisaie</i> -- DOM. DES SCHISTES -- '15 <i>Roussillon</i>	\$10 \$80
PORT -- <i>Colheita (Vintage Tawny)</i> -- KOPKE -- '04.....	\$18 \$144
PORT -- <i>Colheita (Vintage Tawny)</i> -- KOPKE -- '85.....	\$30 \$240
PORT -- <i>Late Bottled Vintage</i> -- RAMOS PINTO -- '13.....	\$10 \$80
PEDRO XIMÉNEZ MONTILLA-MORILES -- T.ALBALÁ -- 1983.....	\$90
MADEIRA -- <i>Boal, 10yr old</i> -- HENRIQUES & HENRIQUES -- NV.....	\$15 \$120
MADEIRA -- <i>Malvasia</i> -- D'OLIVEIRAS -- 1994.....	\$37 \$296
MADEIRA -- <i>Boal</i> -- D'OLIVEIRAS -- 1968.....	\$55 \$440
MADEIRA -- <i>Sercial</i> -- D'OLIVEIRAS -- 1937.....	\$80 \$640
MADEIRA -- <i>Boal, Reserva</i> -- D'OLIVEIRAS -- 1922.....	\$95 \$760

DIGESTIFS

HINE COGNAC -- <i>Rare V.S.O.P.</i>	\$18	CLEAR CREEK SLIVOVITZ	
PARK COGNAC -- <i>Borderies</i>	\$17	<i>Blue Plum Eau-de-Vie</i>	\$14
P. FERRAND COGNAC -- <i>1er Cru Ambre</i> ..	\$21	CLEAR CREEK MUSCAT GRAPPA....	\$14
DELORD ARMAGNAC -- <i>25 yr old</i>	\$22	NARDINI GRAPPA.....	\$15
DUJAC MARC DE BOURGOGNE.....	\$30	MAROLO BAROLO GRAPPA.....	\$20
BOULARD CALVADOS -- <i>V.S.O.P.</i>	\$13	FERNET BRANCA.....	\$11
CLEAR CREEK APPLE BRANDY --		BRAULIO.....	\$15
<i>8 Year old</i>	\$13	E.H. TAYLOR <i>Small Batch Bourbon</i>	\$16
		WHISTLEPIG RYE <i>10 year</i>	\$21