



STARTER

Little Gem Lettuce
green goddess, preserved lemon, chèvre, toasted breadcrumbs
'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 APPETIZER REPLACEMENT + \$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

Beef Short Rib
creamy polenta, bacon braised chard, morels,
roasted asparagus salad
CROZES-HERMITAGE (SYRAH) -- LAURENT COMBIER -- '18 Northern Rhône Valley \$16

OR

Olive Oil Poached Halibut
razor clam chowder, green garlic buttered potato,
smoked "chowder" slaw
BANDOL ROSÉ -- Mas de la Rouvière -- DOM. BUNAN -- '19 Provence \$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

Honey Pine Nut Panna Cotta
poached rhubarb, bee pollen
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.