

# SAVORIES & BITES

## SHAREABLES

### CHARCUTERIE TASTING

chef's selection of 3 cured meats | grain mustard | pickles | market fruit | toasted foccacia \$22

### CHEESE TASTING

chef's selection of 3 artisanal cheeses | grain mustard | pickles | market fruit | toasted foccacia \$22

### CHEF'S TASTING

exclusive selections of 3 premium meats and 3 cheeses | duck prosciutto | lonzino galloni parma | st. andré | 18-month reggiano | pecorino riserva \$42

### HAMACHI & CAVIAR \*

avocado | onion crème fraîche \$32

### WEST COAST OYSTERS \*

cucumber kosho mignonette \$26

### CAVIAR SERVICE

1 ounce russian osetra | onion crème fraîche | potato chips \$78

### SMOKED STURGEON RILLETTE

celery | chives | potato chips \$19

## SNACKS

### MARINATED OLIVES & MARCONA ALMONDS

citrus | dill \$9

### ROASTED AUBERGINE

garlic confit | feta | mint | sesame | chilies \$12

### ROMESCO

sprouted cauliflower | preserved peppers | marcona almonds \$14

### CHOPPED CHICORIES

gorgonzola dressing | toasted walnuts | asian pear | aged balsamic \$15

### BEEF TARTARE \*

salsa macha | pickled onion | green olive | horseradish \$18

### HOUSE-MADE POPCORN

cacio e pepe \$5

### SPANISH WHITE ANCHOVIES

lemon | preserved peppers | basil | smoked olive oil \$18

### FOIE PARFAIT

fig preserve | asian pear | kumquat | toasted hazelnuts \$21

### BRUSCHETTA

whipped ricotta | tomato conserva | parma ham | genovese basil \$12

### SAVORY DANISH

mushroom duxelles | reggiano | black truffle honey \$22

## SANDWICHES

### SAKURA SMOKED HAM

comté cheese | aioli | tomato conserva | wild arugula \$18

### POACHED SHRIMP ROLL

buttered brioche | grain mustard aioli \$22

## SWEETS

malted waffle | peanut butter | fig preserves \$10  
dark chocolate pot de crème | hazelnuts | cacao nib tuile \$10

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# BY THE GLASS

## SPARKLING

PROSECCO   2022 Bisol 1542 Crede, Valdobbiadene, Brut	\$12
CHAMPAGNE   NV Paul Laurent, Brut	\$27
CRÉMANT DE BOURGOGNE   2018 Moillard, Brut Rosé	\$14

## WHITE

PINOT GRIGIO   2022 Scarpetta, Friuli-Venezia Giulia	\$11
SAUVIGNON BLANC   2022 Métier by Delille Cellars, Columbia Valley	\$12
SANCERRE   2022 Domaine Yves Martin, Chavignol, Loire Valley	\$19
CHENIN BLANC   2022 Kloof Street, Swartland	\$13
RIESLING   2021 Bruno by Karthäuserhof, Kabinett Feinherb, Mosel	\$14
GRENACHE BLANC   2021 Delas, Saint-Esprit, Côtes du Rhône	\$9
CHARDONNAY   2022 Au Bon Climat, Santa Barbara	\$14

## ROSÉ

BARBERA   2021 Villa Sparina, Monferrato Chiarretto	\$12
PINOT NOIR   2022 Hartford Court, Russian River Valley	\$15

## RED

PINOT NOIR   2021 Cambria, Julia's Vineyard, Santa Maria Valley	\$14
GAMAY   2022 Domaine du Clos du Fief, Tradition, Juliéнас	\$15
SANGIOVESE   2020 La Gerla, Poggio gli Angeli, Toscana	\$14
GARNACHA   2020 Viña Zorzal, Navarra	\$9
MALBEC   2020 Tahuan, Mendoza	\$12
SYRAH   2019 Domaine Equis, Equinoxe, Crozes-Hermitage	\$14
CABERNET SAUVIGNON   2021 Clos du Val, Napa Valley	\$20

## SWEET (3 OZ)

MUFFATO DELLA SALA   2009 Antinori, Umbria	\$30
20 YEAR TAWNY PORT   Ramos Pinto, Quinta do Bom Retiro, Porto	\$27
PETITE MANSENG   2018 Uroulat, Jurançon	\$10

## WEEKLY EXPLORATION

3oz each of 3 wines we're excited about! \$35

Pacific Coast 'Sideways' ...

2022 Sauvignon Blanc, Habit, Happy Canyon of Santa Barbara

2021 Chardonnay, Sandhi, Sta. Rita Hills

2016 Pinot Noir, Native9, Santa Maria Valley

