

SAVORIES & BITES



CURED & CULTIVATED

CHEF'S TASTING

exclusive selections of 3 premium meats and 3 cheeses
market fruits and nuts | toasted focaccia \$42

IBÉRICO HAM

toasted focaccia | piparra peppers \$35

BEEF TARTARE*

salsa macha | green olives | horseradish
bleu cheese | pine nuts \$19

BREAD SERVICE

house-made sourdough | le bordier butter
\$8

SAUSAGE ROLLS

Hobbs fennel sausage
puff pastry | IPA beer cheese \$17

ARTISANAL CHEESE

1 cheese \$16 | all 3 cheeses \$38
unique selections of chef's global favorites

1 ounce portions each served with seasonal preserves, olives, fruits, nuts, and toast.

Brillat Savarin, Burgundy, France
rich triple cream, cow's milk,
buttery and nutty

Caña de Cabra, Murcia, Spain
bloomy soft-ripened, goat's milk,
creamy and savory

Castelrosso, Piedmont, Italy
cave-aged, cow's milk, salty
and delicately tangy

FROM THE SEA

WEST COAST OYSTERS*

cucumber kosho mignonette \$29

HAMACHI & CAVIAR*

avocado | onion crème fraiche
salsa matcha | pine nuts \$36

CAVIAR SERVICE*

1 ounce Russian Osetra | onion crème
fraiche | Torres chips \$105

BLUE FIN TUNA CRUDO*

capers | preserved lemon | onion sorrel \$28

CRAB LOUIE

avocado | lemon | new bay aioli
romaine gems | radish | endive \$21

SHRIMP COCKTAIL

spicy tomato aioli | peanut chili
crunch \$24

CHAMPAGNE AND CAVIAR

Drappier Rosé de Saignée half bottle & 1 ounce Osetra \$165

FROM THE GARDEN

BEET SALAD

beets | whipped ricotta
citrus | sicilian pistachio \$14

ROASTED EGGPLANT DIP

garlic confit | feta | mint | sesame
pickled chilies \$14

HUMMUS & CRUDITÉ

market vegetables | olive tapenade \$14

HOUSE-MADE POPCORN

cacio e pepe \$6

ROMESCO

pickled cauliflower | preserved peppers
marcona almonds \$14

BRUSCHETTA

tomato conserva | fresh herbs
Spanish goat cheese \$13

FLATBREADS

GF option available

GOTHAM

spicy cured meats | mozzarella \$21

TARTUFO

whipped Stracciatella | ricotta | truffle |
parmesan | chives \$21

MARGHERITA

mozzarella | basil \$18

SWEETS

\$10

DARK CHOCOLATE POT DE CREME

whipped mascarpone | cocoa nib

PANNA COTTA

lemon curd | blueberry | mint

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



wineaux

WINES BY THE GLASS

		PRICE
SPARKLING		
NV	PROSECCO, Bisol 1542 Crede, Valdobbiadene	\$15
2017	CHAMPAGNE, Mandois, Blanc de Blancs, 1er Cru, Brut	\$29
2022	CAVA ROSÉ, Raventós i Blanc Rosé de Nit	\$14
WHITE		
2023	SAUVIGNON BLANC, Long Meadow Ranch	\$17
2023	PINOT GRIGIO, Tiefenbrunner, Alto Adige	\$13
2023	ALBARIÑO, Fefiñanes, Rias Baixas	\$18
2019	CHARDONNAY, Hartford Court, Russian River Valley	\$17
2022	RIESLING, Long Shadows, Poet's Leap, Columbia Valley	\$14
2023	CORTESE, Villa Sparina, Gavi di Gavi, Piedmonte	\$14
ROSÉ		
2024	TEMPRANILLO, Hito, Bodegas Cepa 21, Ribera del Duero	\$13
2024	GRENACHE, Rumor, Côtes de Provence	\$17
RED		
2023	PINOT NOIR, North Valley, Willamette Valley	\$15
2021	GRENACHE, Parés Baltà, Indigena, Penedes	\$19
2023	GAMAY, Château de Pizay, Morgon	\$24
2018	ZINFANDEL, Trione, Flatridge Ranch Vineyard, Sonoma	\$21
2000	TEMPRANILLO, Urbina, Rioja Alta	\$19
2021	NEBBIOLO LANGHE, Borgogno, Piedmont	\$16
2022	CABERNET SAUVIGNON, Tamber Bey, Deaux Champoux, Napa	\$22
2022	SYRAH, Delas, Côtes du Rhône	\$12
SWEET		
2023	MOSCATO, La Spinetta, Bricco Quaglia, Moscato d'Asti	\$16

