

# DINNER MENU

Available from 5 pm to 8:30 pm

## APPETIZERS

Coral lentils puree with crudites (GF, NF, DF, V)	\$10
Salmon blinis with sour and chive cream (GF, NF)	\$11
Caesar salad with healthy dressing (* add chicken +\$4, cured salmon +\$5, miso salmon +\$8) (GF, NF)	\$11
Spinach, potato, and leek soup (GF, V)	\$12
Butternut veloute soup with sauteed mushrooms and coffee foam (GF, NF)	\$12
Endives salad, <b>lamb's lettuce, orange, walnuts w/</b> olive oil & apple vinegar dressing (GF, DF, V)	\$13
Grilled vegetables plate (eggplant, zucchini, pequillos) (GF, NF, DF, V)	\$15
Roasted goat cheese, honey, candied onions, and pecan tartine with side salad (GF bread available)	\$15
Pan con tomato (baguette, garlic, tomato, cured ham & olive oil) with side salad (NF, DF, GF bread available)	\$15

## ENTREES

Butternut, celery, salsify, mushrooms, dates, and pomegranate seeds GF, V	\$14
* Miso & honey marinated salmon, parsnip puree, clams, beet, bok choy w/ watercress juice GF, NF	\$17
* Chicken pot au feu (cabbage stuffed w/ chicken, carrots, onion, leek, celery & chicken broth) GF, NF, DF	\$17
* Duck breast, sweet potato puree, mushrooms, chestnuts, grapes, lemongrass & ginger dressing GF	\$23
* Lobster with linguine pasta and lobster bisque (NF, Gluten free pasta available)	\$32



**6 COURSE TASTING MENU (CHEF'S CHOICE)**  
**2 PERS MIN - \$75/PERS**

**4 GLASSES WINE PAIRING**  
**2 PERS MIN - \$43/PERS**



*\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

# WINE AND BEER MENU

GLASS: \$9 – BOTTLE: \$35

## WHITE WINE

Chardonnay – Burgundy – Moillard 2009  
Pinot Grigio – Vallagarina – Valdadige  
Riesling – Fritz Wind – 2014

FRANCE  
ITALY  
GERMANY

## RED WINE

Pinot Noir – Alatea – 2012  
Côtes du Rhône – Les Violettes – 2014  
Zinfandel – Cordon Wine – 2012

CHILE  
FRANCE  
CALIFORNIA

## DESSERT WINE /ROSE/SPARKLING

Rosé – Le Cengle - Côtes de Provence 2015  
Floc de Laubade – Gascogne  
Gambino Premium Sparkling

FRANCE  
FRANCE  
ITALY

GLASS: \$14 – BOTTLE: \$55

## WHITE WINE

Sauvignon Blanc – Domaine des Brosses - Sancerre 2015  
Chardonnay - Pouilly Fuisse – Moillard 2014  
Chardonnay - Chablis – Moillard 2015

FRANCE  
FRANCE  
FRANCE

## RED WINE

Pinot noir –Savigny Les Beaunes - Moillard – 2013  
Côtes du Rhône – Fourmone Le Fauquet -Gigondas – 2014  
Bordeaux Saint Emilion – Promesse de Soleil 2012

FRANCE  
FRANCE  
FRANCE

## SPARKLING WINE

Gambino Premium Rose Sparkling

ITALY

BEER: \$6 - BEVERAGE: \$3

**BEERS:** Corona - Stella - Fat Tire

**STILL WATER:** Acqua Panna - Sababa - Fiji

**SPARKLING:** Regular or Flavored San Pellegrino (lemon, orange, pomegranate)

**HOMEMADE BEVERAGES:** Hibiscus - Regular – Lemon & ginger ice tea - Raspberry lemonade (unsweetened)

**COCONUT WATER**

*Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects / ¡ADVERTENCIA! El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto*