

# THE FINE MOUSSE

## Bubbles

Dibon Brut Reserva, Cava, Penedes, Spain 8/31  
Gruet, Blanc de Blanc, New Mexico 10/38  
Cortenova, Prosecco Italy 11/42  
Graham Beck Brut, South Africa 11/42  
Graham Beck Brut Rose, South Africa 11/42  
Caveau du Mont July, Red Gamay, France 13/50  
Les Rocailles Brut, Savoie, France 13/50  
Mumm, Devaux Ranch 2010, Napa, California 14/54  
Moutard, Grand Cuvee, Champagne, France 16/60

*A flight of 3  
half glasses for  
20*

Santa Julia Brut, Blanc de Blanc, Argentina 40  
Lini 910, Lambrusco, Emilia Romangna, Italy 45  
Graham Beck, Brut Zero, 2009, South Africa 50  
Quartz Reef Brut, New Zealand 55  
Colmant Brut, Franschook, South Africa 60  
Schramsburg, Blanc De Noir, Napa, California 60  
AR Lenoble, Brut Intense, Champagne, France 65  
Argyle, Brut Rose 2011, Oregon 65  
Roederer Estate L'Ermitage 2007, Anderson Valley, California 70  
Gramona III Lustris Gran Reserva 2007, Spain 75  
Gosset, Brut Excellence, Champagne, France 75  
Roland-Champion, Blanc de Blanc Grand Cru Champagne, France 85  
Moutard, Cuvee des 6 Cepages, 2007, Champagne, France 115  
Pol Roger Brut 2004, Champagne, France 150

### Duck Fat or Rice Bran Oil

Small 8  
two mayos

Large 12  
three mayos

### Fries & Mayo

Grapefruit & Curry  
Parmesan & Truffle  
Garlic & Rosemary  
Earl Grey & Peaches  
Mustard & Apple  
Artichoke & Nutmeg  
Habanero & Dill  
Yuzu Pepper Mayo  
Chipotle

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## Wine

Mission Estate Chardonnay, New Zealand 10/38

Oyster Bay, Pinot Noir, New Zealand 11/42

Ridge, Ponzo Vineyard, Zinfandel, Sonoma 16/60

## Beer

Ommegang, Hennepin Saison, New York 8

D'Achouffe, Houblon Chouffe, IPA/Belgian Triple, Belgium 8

Orval, Trappist ale, Belgium 8

Big Eye, Ballast Point, IPA, California 6

## More to nibble

House made Sourdough & European Butter 5

Daily Selection of Cheese & Fruit 9

Stuffed Local Squid, Pear, Fennel & Anaheim Chili with Sea Bream and Parsley Oil 11

Brussels Sprouts with Japanese Seven Spice 6

Butternut Squash Soup with Croquette 8

Tuscan Kale Salad, Golden Beets, Sunflower & Pomegranate Seeds, Goat Cheese, Tarragon-Honey Vinaigrette 10

Bitterballen

(Pulled brisket ragu, deep fried) with a choice of mayo 8

Porcini Powder Spiced Popcorn 5

Chocolate Covered House made Ruffle Chips 4

Sea Salted Chocolate and Caramel Tart with Champagne Macerated Raspberries 7

*Sales Tax is not included in price*

*Water is served on request*



[www.thefinemousse.com](http://www.thefinemousse.com)

