

BAR MENU

CITRUS AND FENNEL CURED OCEAN TROUT

baby beets, hearts of palm, crispy shallots

\$15

SALAD OF BABY GREENS AND HERBS

banyuls vinaigrette, pistachio, brandied cherries

\$12

MUSHROOM BARLEY RISOTTO

tuscan kale, rutabega puree

\$13

RICOTTA CAVATELLI

duck sausage, fennel pollen, preserved lemon

\$17

HOUSE-CURED CHARCUTERIE AND CHEESE

duck prosciutto, bresaola, brunet, tarentaises

\$15

FEATURED FOOD & WINE PAIRING

VEAL TORTELLINI

spring garlic confit, walnut, parsley

VIIGNIER, 'TOUS ENSEMBLE', 2008, COPAIN
MENDOCINO, CALIFORNIA
(3OZ.)

CERASUOLO DI VITTORIA, 2008, MANENTI
SICILY, ITALY
(3OZ)

\$22

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**WILD STRIPED BASS**

coquillage broth, manilla clams,  
chorizo potatoes, romesco

CHASSAGNE MONTRACHET, 'LES ANCEGNIÉRES', 2007  
PIERRE-YVES COLIN-NOREY, BURGUNDY, FRANCE  
(3OZ)

AMONTILLADO, NV, GRAN BARQUERO,  
MONTILLA-MORILES, SPAIN  
(3OZ)

\$26