

— Restaurant Week —

Choose 1 from each of the 3 Courses \$35/person

First Course

Tuna Poke' Nachos
wonton | pickled avocado |
ponzu | wakame | mango salsa |
sesame seed | scallion | * |

Suggested Wine Pairing:
Espirit de Gassier Rose '12

Pork Belly Feijoada
chili glaze | black beans | ground
cherry salsa | smoked grape |
orange | cilantro | farofa | gf |

Suggested Wine Pairing:
Lou Dumont Gamay/Pinot 14

Aged Cheese Salad
frisee | Parmeggiano Reggiano |
ricotta salata | giardinera | cured
egg yolk | parmesan dressing | gf |

Suggested Wine Pairing:
Raventos Blanc / Blanc Sparkling 11

Second Course

Fried Rice
Thai chicken | fried egg |
pickled avocado | salsa verde |
cucumber kimchi | fresh herbs |
gf | * | (v -or- ve recipes availa-
ble upon request)

Suggested Wine Pairing:
Field Recordings "Fiction" Zinfandel 9

Ethiopian Roasted Vegetable
lentils | berbere spiced local
parsnip | carrot | fingerling pota-
to | house garlic hummus | pea
shoots | grapefruit segments |
pistachio | v |

Suggested Wine Pairing:
Martino Old Vine Malbec 13

Lobster Pelmeni
lobster claw and knuckle |
ricotta dumplings | dried chili be-
chamel | crispy Iberico
chorizo | micro cilantro | * |

Suggested Wine Pairing:
Sandhi Chardonnay 16

Third Course

Malt Plombir
peach fluid gel | almond streu-
sel | lemon thyme |

Suggested Wine Pairing:
Grahams 10 year Tawny Port 6

Wonka Bar
graham cracker | marshmallow
meringue | Valrhona Chocolate |
hazelnut |

Suggested Wine Pairing:
*Rivesaltes 18yr Vin Doux Naturel
12*

Milk Punch Dessert Cocktail
aged rum | cognac | Batavia
Arrack | absinthe | dragon well
green tea | cinnamon | clove |
coriander | clarified milk | fresh
nutmeg |

*Enjoy this after dinner
cocktail!*

gf :gluten free

v :vegetarian

ve :vegan

* :raw

* The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness*