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Summer-Inspired Iced Teas 9

Hand-blended Specialty Iced Teas
by Tea-Leaves Company

Lemongrass-Lemon, Fresh Lavender, Lemon Wheel
Ginger-Peach-Mango, Peach Purée, Fresh Peach, Mint

By the Glass Selections

Sparkling & Champagne

18 Fantinel, Prosecco, "Extra Dry," Friuli-Venezia Giulia, Italy NV
27 Moët & Chandon, Brut Réserve, "Impérial," Épernay, France NV
75 Krug, Brut, "Grande Cuvée," Reims, France NV
25 Schramsberg, Brut Rosé, North Coast, California 2010
45 Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France NV

White

17 Riesling, Spätlese, Selbach,"Piesporter Michelsberg," Mosel, Germany 2012
15 Pinot Grigio, Caposaldo, Veneto, Italy 2013
13 Bierzo Blanco, Armas de Guerra, Spain 2013
20 Sancerre, Jean-Paul Picard, Loire Valley, France 2013
18 Viognier, Stag's Leap, Napa Valley, California 2012
27 Chablis, Jean-Claude Bessin, "La Forêt," 1er Cru, Burgundy, France 2011
23 Chardonnay, Amapola Creek, "Jos. Belli Vineyards" Russian River Valley, California 2011 **Organic*

Rosé

18 Xavier Flouret, "Nationale 7," Côtes de Provence, France 2013

Red

28 Morey-Saint-Denis, Michel Magnien, "Très Girard," Burgundy, France 2011
22 Pinot Noir, Brooks, "Janus," Willamette Valley, Oregon 2011
30 Barolo, Marco Curto, "La Foia," Piedmont, Italy 2008
17 Rioja, Crianza, Abando, Spain 2008
13 Merlot, Benziger, Sonoma County, California 2011 **Certified Sustainable*
18 Malbec, Bodegas Caro, “Aruma,” Mendoza, Argentina 2012
25 Château Capbern Gasqueton, Saint-Estèphe, France 2003
32 Cabernet Sauvignon, Heitz Wine Cellars, Napa Valley, California 2009

MO Mocktails 9

Make It Sappy, Grapefruit Juice, Ginger Beer, Maple Syrup
Thyme’s Up, Lemon & Lime Juices, Lemongrass Syrup, Tonic, Thyme
Mandarin Sunrise, Orange & Lemon Juices, Orange Blossom, Grenadine, Mint

For a complete listing of cocktails, wine, and spirits, please refer to our wine list

Chef de Cuisine Angie Berry
Executive Pastry Chef Paul Nolan
Sommelier Annie Turso

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Two Course Prix Fixe Menu $48

Please choose one raw item or appetizer and one entrée

Raw (sup. $8)

Kusshi Oysters (6pc.) ◉
Mignonette Ice, Pink Peppercorn

Snapper ◉
Aloe, Cucumber, Jalapeño

Fluke ◉
Avocado, Radish, Lime

Tasting of Three ◉
With Champagne/Sake Tasting $20

Appetizers

Heirloom Tomato ⊛
Tomato Water, Horseradish, Purslane

Tea Roasted Beets ⊛
Spiced Labne, Maitake Mushrooms, Orange

Egg Pasta
Shishito Pepper, Blue Prawn, Caper Crème

Squid Ink Risotto
Smoked Chili, Saffron, Squid

Market Salad ⊛
Butter Lettuce, Herbs, Seasonal Vegetables

Entrées

Turbot ◉
Tomato Butter, Herbs, Water Spinach

Branzino
Sweet Corn, Shellfish Bisque, Crispy Chorizo

Salmon ◉
Watercress, Egg Crème, Pumpernickel

Wagyu Beef Tenderloin (sup. $24) ◉
Tenderloin, Smoked Potato Purée, Red Wine Jus

Pork Tenderloin ◉
Green Tomato Jam, Tomatillo, Smoked Corn

Grilled Quail
Heirloom Summer Beans, Baby Lettuce

Sheep's Milk Yogurt Gnocchi ⊛
Summer Market Vegetables, Toasted Poppy Seeds

⊛ Suitable for Vegetarian
◉ Consumer Advisory: *Contains raw or undercooked food products.*
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if anyone in your party has a food allergy.
18% Service Charge will be added to parties of 6 and more

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