

## SPARKLING BY THE GLASS

champagne- drappier 'carte d'or'; champagne, fra 25  
prosecco - bortolotti 'brut'; veneto, ita 16  
sparkling rose - ferrari; trento, ita 19

## ROSE BY THE GLASS

barbera / dolcetto - 2021 villa sparina; piemonte, ita 16

## WHITE BY THE GLASS

chardonnay - 2022 hartford court; russian river valley, ca 22  
chenin blanc - 2022 champalou; vouvray, fra 17  
pinot grigio - 2022 abbazia di novacella; alto adige, ita 16  
riesling - 2021 schloss vollrads 'kabinett'; rheingau, ger 19  
sauvignon blanc - 2022 te pa; marlborough, nzl 15

## RED BY THE GLASS

cabernet sauvignon - 2019 jordan; alexander valley, ca 27  
malbec - 2022 fabre montmayou 'reserva'; mendoza, arg 16  
merlot blend - 2020 tempo d'angelus; bordeaux, fra 22  
nebbiolo - 2021 mirafiore; piemonte, ita 19  
nero d'avola - 2020 feudo montoni; sicily, ita 17  
pinot noir - 2020 anthill farms; sonoma coast, ca 17

### SOMMELIER WINE FEATURE

#### DOMAINE DE VIEUX TÉLÉGRAPHE "LA CRAU" 2020 6 LITER ON TAP

One cannot think of Châteauneuf-du-Pape without thinking of Domaine du Vieux Télégraphe. For many, La Crau is Châteauneuf-du-Pape's grandest cru. The Brunier family is legendary in its own right, having been rooted to the plateau known as La Crau for over a century. Even during a dry vintage like 2020. The fruit remains buoyant, balanced, and, in this case, ripe with velvety black cherry, dried herbs and a beautiful body. Their goal is to find a harmony between aromatic complexity, tannic structure, and richness, which they achieve year after year.

glass 45

#### COCKTAILS/BEER



#### SPIRITS



#### WINE



May 2024

#### RAW OYSTERS

horseradish granita, tabasco,  
aged tequila 25

#### FOIE GRAS BRULEE

salted brioche, michigan cherry  
preserves, cocoa nibs 25

#### WAGYU BEEF CARPACCIO

avocado puree, sesame, garlic,  
matsutake ponzu, lime zest 21

three courses 90  
sommelier's select wine pairings 55

#### first

##### GEM LETTUCES

rendered bacon, compressed apple,  
pickled cherry, ricotta salata

##### ROASTED BABY BEETS

smoked eggplant puree, vadouvan  
caponada, cous cous, feta

##### GRILLED ARTICHOKEs

pear butter, poached bartlett pear,  
capers, sunchoke chip, garlic chimichurri

##### WAGYU BEEF TARTARE

smoked egg yolk, marrow toast,  
pickled shallot

##### TUNA CRUDO

crispy rice, avocado puree,  
fresno chili

##### FARM EGG & CAVIAR supplement +\$12

egg white crema, potato foam,  
ossetra caviar, chive oil

#### second

##### RABBIT RIGATONI

confit rabbit leg, butter bean,  
san marzano tomato

##### WAGYU SHORT RIB supplement +\$15

36-hour braise, butternut squash,  
toasted hazelnut, gingersnap apple,  
mustard jus

##### RAVIOLI supplement +\$12

king crab, charred endive,  
saffron, fennel, meyer lemon

##### VEAL CHEEK

delicata squash puree, creme  
fraiche spaetzle, mustard greens,  
white wine gastrique

##### HEAD ON PRAWN

creamy polenta, candied fresno,  
tahini vinaigrette, brussels sprouts

##### SQUASH SOUP

buttercup squash, sweet potato,  
calabrian chile, apple, pepitas

#### third

##### LAMB CHOPS

salsify, orange, warming spice,  
apricot chutney

##### SEA SCALLOPS

mushrooms, braised oxtail,  
sweet onion & foie gras jus,  
charred broccoli

##### BACON WRAPPED CHICKEN

spring garlic, castleveltrano olive,  
nettles

##### WAGYU BAVETTE

sweet potato puree, grilled  
radicchio, nameko mushroom,  
chausseur

##### STEELHEAD TROUT

english pea, mint,  
spinach, rhubarb

##### NY STRIP - PRIME 8 OZ

-dry aged in house 7 days-  
whipped potatoes, charred leek &  
herb sauce, broccolini,  
red wine onions

**filet, linz heritage 8 oz** supplement +\$16

#### add to any course:

sea scallops, three 18

grilled prawns, three 18

A suggested gratuity of 20% will be added to all parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

**AN UNEXPECTED  
RIFF ON A  
CLASSIC STEAKHOUSE  
WITH A STORIED  
COLLECTION OF WINE.**



**RAISE YOUR GLASS.  
FEED YOUR SOUL.  
LIFT YOUR SPIRIT.**