

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

cabernet franc - 2022 charles joguet; chinon, fra 15

WHITE BY THE GLASS

chardonnay - 2021 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 - 2018 jordan; alexander valley, ca 27
malbec - 2021 fabre montmayou 'reserva'; mendoza, arg 16
merlot blend - 2020 tempo d'angelus; bordeaux, fra 22
nebbiolo - 2021 dosio vigneti; piemonte, ita 19
nero d'avola - 2019 feudo montoni; sicily, ita 17
pinot noir - 2021 calera; central 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



April 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 85
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, delicata squash,
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.**