



# WINE by the GLASS

## SPARKLING

|                                                             |    |
|-------------------------------------------------------------|----|
| 2019 CHAMPAGNE MICHEL GONET, “Les 3 Terroirs,” FR           | 25 |
| MV I CLIVI, “Nomi,” Friuli-Venezia Giulia, IT               | 18 |
| MV DOMAINE BRAZILIER, ‘Methode Traditional’ Rosé, Loire, FR | 14 |

## WHITE

|                                                                        |    |
|------------------------------------------------------------------------|----|
| 2023 LADY OF THE SUNSHINE, Chardonnay, Chene Vineyard, Paso Robles, CA | 18 |
| 2022 BALEMA, ‘Imago’, Gringet, Savoie, FR                              | 20 |
| 2022 WEINGUT LASSAK, Riesling, Wurttemberg, DE                         | 20 |

## RED

|                                                                    |    |
|--------------------------------------------------------------------|----|
| 2023 HUDELOT-NOELLAT, Bourgogne, Pinot Noir, Burgundy, FR          | 24 |
| 2020 LE GALOUCHEY, Vin de France, Field Blend, Bordeaux, FR        | 18 |
| 2022 CANTALUPO, “Agamium” Nebbiolo, Colline Novaresi, Piedmont, IT | 21 |

## FANCY POURS 2.5 oz / 5 oz

|                                                                        |         |
|------------------------------------------------------------------------|---------|
| 2018 LE HAUTE MOTTES, Mesnil-sur-Oger, Champagne, FR                   | 16 / 30 |
| 2022 LA SOUFRANDIÈRE, Pouilly-Vinzelles les Quarts, Burgundy, FR       | 15 / 28 |
| 2015 COMTES LAFON, Monthélie-les Duresses Rouge, 1er cru, Burgundy, FR | 18 / 35 |

## DESSERT WINE 2.5 oz

|                                            |    |
|--------------------------------------------|----|
| 1966 DOW'S Vintage Port, PT                | 38 |
| 2016 FUMEY CHATELAIN, Vine Jaune, Jura, FR | 25 |

# SNACKS & PLATES

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| ~Half Dozen Oysters<br>Pickering Passage oysters, lemon, champagne mignonette                    | 20 |
| ~Bread & Butter<br>Little T baguette, Marseille butter                                           | 9  |
| ~Marinated Olives<br>coriander, lemon peel, bay laurel                                           | 10 |
| ~Marcona Almonds<br>espelette, smoked paprika, orange zest                                       | 7  |
| ~Anchovies in Gilda Sauce<br>olive, sherry vinegar, aregglo, pickled pepper<br>served with bread | 12 |
| ~Burrata Salad<br>Serrano ham, lacey crouton, lemon argumato, espellete, nasturtiums             | 16 |
| ~Smoked Salmon Dip<br>Copper River salmon, fennel, crème fraîche, crackers                       | 14 |
| ~Mortadella<br>Forelle pears, balsamic reduction, grana padana, olive oil                        | 16 |
| ~Lacquered Chicken Hind<br>leek vinaigrette, apple relish, tarragon aioli, fine herbs            | 24 |
| ~Parisian Gnocchi<br>mushroom conserva, soubise bianco, pecorino                                 | 22 |
| ~Caviar Service<br>kaluga roe, crème fraîche, chives, blinis and chips                           | 70 |

## SWEET

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| ~Butterscotch Pot de Creme<br>butterscotch, rum, whipped mascarpone, streusel, brown sugar | 13 |
|--------------------------------------------------------------------------------------------|----|

\*Eating undercooked or raw meat, unpasturized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies.