



MENU

ASSORTED SHELLFISH

non-traditional accompaniment

Inama Foscarino, Soave Classico, DOC, Veneto, IT

PAN-SEARED DIVER SCALLOP

uni and shellfish, sauce macha

Long Shadows, Poet's Leap Riesling, Columbia Valley, WA

SALAD OF MARINATED FETA

peppers and olives, black garlic, pita

Maison St. Aix, Rose, Coteaux d' Aix en Provence, AOP, France

PAN SEARED STRIPED BASS

wild alaskan shrimp & chorizo, potato nage

Alois Lageder Porer, Pinot Grigio, Trentino-Alto Adige, IT

BRAISED LOCAL SHORT RIBS

bone marrow and onion marmalade, red wine sauce

Ramey, Cabernet Sauvignon, Napa Valley, CA

DELICE DE POMARD

apple chutney and sour dough

Eric Vairet, Cote de Nuits, Burgundy, France

one hundred ninety five dollars

