

b i s t r o

Viz.

Smaller plates and sides

Olives \$6

Bread Cobram Estate EVOO, aged balsamic vinegar \$4

Panzanella heirloom tomato, Persian cucumber, ciabatta, balsamic vinaigrette, Parmesan \$14 *split, \$16*

Heirloom Tomato Gazpacho \$12

Shiitake-porcini Soup vegetarian stock, cream \$14

Little Gems and Radicchio anchovy vinaigrette, pickled radish, Parmesan crostini \$14 *split, \$16*

Shaved Fennel and Nectarine Salad beet purée, arugula, feta, sherry vinaigrette \$14 *split, \$16*

Trumpet Mushroom Crostini garlic, wine, Parmesan \$15

Chèvre Tarts feta, Genovese pesto in puff pastry \$14

Grilled Octopus frisée, pickled radish, chipotle aioli. \$22

Side of Broccolini garlic, ginger \$10

Larger plates

Farro Risotto heirloom tomato, kalamatas, feta, fennel stock, basil, Parmesan, crisp 62° eggs \$25

Lobster Garlic Noodles Maine lobster, Louisiana shrimp, lobster stock, chili-pepper butter \$39 *organic tofu or chicken, \$23, \$27*

Alaskan Halibut light panko crust, olive-oil braised heirloom tomato and fennel, summer squash \$36

Seafood Bolognese orecchiette in a sauce of heirloom tomato, squid, scallop and halibut \$30

Maine Scallop pole beans, Persian cucumber, radicchio Castelfranco, tarragon aioli \$39

Duck Two Ways confit leg, smoked breast, nectarine, arugula, fennel, new potatoes, apricot-red wine gastrique \$37

Wine-braised, Boneless Beef Short Rib purple daikon, smashed potato, broccolini, rich pan jus, Parmesan \$36

A Big Salad Gulf prawns, romaine, arugula, Persian cucumber, heirloom tomato, pole beans, radish, pickled onion, red wine vinaigrette \$31 *organic tofu or chicken, \$23, \$27*

Our vegetables and spices are 100% organic;
proteins are sustainably raised or wild

• We Do Not Open Personal Wines •

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, specially if you have certain medical conditions

Sovi no-alcohol Sparkling Blanc or Rosé \$13

N.Franco Prosecco Rustico* \$12/\$45 **Billecart-Salman 1880 Inspiration*** \$23/\$99

'21 J. Mellot Sancerre Domaine des Chaintres*- beautiful floral-lime nose giving an especially pronounced sense of freshness; vibrant, mineral, elegant. \$17/\$73

'20 Jean Pabiot Pouilly-Fumé Kimeridge*- hauntingly beautiful sauvignon blanc; flinty, quince-floral highlights on lime juice, star fruit. \$19/\$84

'22 Craggy Range Sauvignon Blanc Marlborough- gorgeous passionfruit, gooseberry and lemon, vibrant acidity, just perfect. \$13/\$52

'20 Domaine Grossot Chablis*- pure, bright citrus and stone fruit, saline minerality, lovely richness. 90 pts, *Wine Spectator* \$17/\$72

'19 Luigi Felluga Pinot Grigio*- complex, subtle peach, melon 91 Pts. *W.S.* \$14/\$58

'22 Flowers Rosé of Pinot*- chiseled berry-watermelon-grapefruit; vivid, steely. \$15/\$63

'22 Virgen de Lorea Loreako Ama Rosé- amazingly fragrant, vibrant wine from Txakolina (Basque); watermelon, delicate florals, white peach on fresh-as-a-breeze palate. \$14/\$56

'22 Oliver Moragues Giró Ros (white)*- Mallorca's indigenous varietal; warm, inviting aromatics evoking Silk Road and roses; lychee, orange blossom. \$17/\$79

'21 Sinegal Estate Sauvignon Blanc- vibrant lime-lemongrass aromatics, subtle honeyed tropicals, pear, zesty acidity balanced by 30% new oak. 92 pts., J.D., 91 pts *Decanter* \$17/\$74

'18 Tourelles de la Créé Montagny 1^{er} Cru- fresh, floral and understated; Bosc pear, a hint of honey, delicate minerals. 90 pts, *W.S.* \$17/\$68

'20 Weathereye Hillfighter Blanc Red Mtn- exquisite, nuanced roussanne/Clairette from Bryant alum Todd Alexander. Acacia flower, waxy apricot-white peach, gun flint. \$23/\$96

'21 Paul Autard Châteauneuf-du-Pape Blanc*- utterly beguiling apricot-melon-thyme aromas, chiseled green apple fruit, honeyed, ginger-accented finish. \$25/\$106

'21 Aequorea Viognier Spanish Springs Vyd Viognier*- a more subtle, lithely structured viognier; peachy, fragrant, with a dose of exotic tropicals and freshness \$17/\$68

'20 Gust Chardonnay Petaluma Gap- peach-citrus aromas, firm citrus-Pippin fruit, pronounced minerality, very subtle butterscotch 93 pts, *The Tasting Panel* \$15/\$64

'21 Ramey Chardonnay RRV*- a more focused, saline take on RRV fruit; citrus blossom bright lime, Pippin apple, spice box, pear. 94 pts, *Wine Spectator*, #27 Top 100 \$23/\$98

'21 Montagne Russe Chardonnay Roberts Road Vyd*- exceptional finesse from windswept Petaluma Gap; nuanced almond blossom, baked apple, buttered pear. \$18/\$78

'20 Dumol Charles Heintz Vyd Chardonnay*- has evolved into an unabashedly rich, viscous, butterscotchy charmer. Spicy baked apple, peach, toast. 94 pts, Parker \$32/\$136

'22 Gregory Graham Sangiacomo Vyd*- the last word in rich, tropical, buttery, fully - loaded chardonnay from the fruit of three generations of sustainable farming. \$17/\$70

'20 Dr. Loosen Riesling Blue Slate*- riper, sweeter and so overdelivering of its Kabinett designation. Lush, floral, exuberant, with peach, mineral and racy acidity. \$13/\$52.

'18 Simonnet-Febvre Irancy le Paradis- lovely violet-blackberry perfume, surprising ripeness, taut acidity, a hint of forest floor. 93 pts, *Decanter* \$19/\$80

'22 Morgan Pinot Twelve Clones Monterey*- graceful raspberry-cherry fruit, a hint of cedar and oolong, dried herbs. \$15/\$66

'21 The Hilt Estate Pinot*- *new vintage*. Screaming Eagle's mineral, yet lush Santa Rita Hills; pinot; spicy, savory cherry and black plum, a hint of sage, smoke. 93 pts *Dunnick*. \$22/\$88

'20 Dumol Dutton-Jentoft Pinot*- intense, femme fatale Russian River pinot. Clove oil, dark fruits, citron. Chalky tannins, minerals and pine needle for gravitas. \$42/\$170

'22 Belle Glos Pinot Clark & Telephone- dark, almost brooding, warm plummy compote, baking spices, smoky cocoa cream. \$18/\$80

'18 La Fiorita Brunello di Montalcino- unusually forward, fresh sangiovese; rich roasted fruits on layers of delicate smoke, walnut skin, citrus. 93 pts J.S., 91 pts R.P. \$35/\$145

'20 Tenuta Sette Ponti Crognolo- a big, fleshy Tuscan with a touch of earth and white florals on ample blackberry-licorice fruit, solid tannins. 93 pts J.S., 91 pts *Decanter* \$15/\$60

'21 Domaine Courbis St. Joseph 'Les Royes'- richness harkening Hermitage; creamy violet, plum and cassis, a hint of magnolia and roastiness. 93 pts Parker, Vinous. \$25/\$106

'21 Turley Zinfandel Old Vines*- 50- to 130-year old vines give depth to exuberant wild berries, woody spices, waves of floralcy and citrus peel. 93 pts, Parker \$16/\$68

'21 Venge Zin Blend Scout's Honor- a splash of petite syrah; blueberry, floral raspberry, a hint of black pepper, cedar and spicy vanilla. \$17/\$74

'19 Etrusca Red "Velia"*- Rock. Star. Zin Blend. Modern vinification of ancient field blends. Deep purple fruits, cocoa, toasted sweet spices, the barest hint of eucalypt. \$22/\$93

'21 Jonata "Todos"*- Screaming Eagle's Ballard Canyon syrah blend; ripe yet savory, black pepper-accented berries; dark, layered and appealing. 95 pts, *Dunnick*. \$22/\$88

'19 Vagalfaro Syrah/Garnacha 'Los Altos'- disarmingly complex and delicious; ripe, up-front, roasted plums, savory spices, smoky espresso bean. \$30/\$124

'21 Royal Prince Reserve Napa Cabernet- deep, structured black fruits, espresso bean, prominent minerality and warm cigar box wood notes. 94 pts *The Tasting Panel* \$21/\$84

'18 O'Shaughnessey Cabernet Napa- powerful Mt. Veeder/Howell Mtn fruit; gravelly minerals, spicebox, cedar on grippy boysenberry, cassis 92 pts, *Decanter* \$34/\$140

'18 Adaptation by Odette, Napa*- beguiling cabernet that reflects its Stag's Leap, Oakville and Howell Mtn origins; cassis, blackberry,espresso, creamy texture. \$32/\$135

'21 Sinegal Estate Cabernet*- yet another stunner from Rutherford; rich, opulent black. fruits, sage, cocoa, baking spices, 92 pts, *Dunnick* \$34/\$145

'21 Austin Hope Cabernet*- ripe, chunky, benchmark Paso cab. Bold plum compote, sticky toffee cake and vanilla cream with forest floor, cedar for complexity. \$22/\$92

'21 Caymus Grand Durif- petite syrah in its darkest, most over-the-top incarnation; baking spice and coffee pudding oozing forth over plush roasted plums. \$22/\$92

**Organic and/or sustainably grown*