

S O C I A L

All plates are designed to be shared & will be served as they are freshly prepared.

SNACKS

Russet Chips 6
Blue Cheese Fondue, Scallions

Jasmine Rice Balls 7
Coconut Shavings, Red Curry Sauce

Spinach & Artichoke Dip 8
Served with Toasted Pita

Seasonal Bruschetta 7
*White Bean, Pickled Garlic, Fried Sage,
Pine Nuts*

Crispy Shrimp Spring Rolls 7.5
Sesame Ginger Emulsion

GARDEN

Arugula & Fennel Salad 8
*Grapes, Boucheron Goat
Cheese, Walnuts, Verjus*

>Herbal White Flight 15

Golden Beet Carpaccio 9
*Toasted Hazelnuts,
Watercress, Vin Cotto*

>Chenin Blanc Flight 14

Mepkin Abbey Mushrooms 12
*Mushroom Coulis, Crispy
Poached Egg, Buerre Rouge*

>Pinot Noir Flight 15

Mezzaluna Ravioli 12
*Parsnips, Pine Nuts,
Truffle Butter*

>Chard-Esque Flight 14

SEA

Ahi Tuna Crudo 12
*Tangerine Supreme,
Arugula, Chive,
Sourdough Crouton*

>Bubbles Flight 14

Cold Poached Shrimp 11
*Baccalao Fritters,
Lemon-Caper Aioli*

>Rosé Flight 15

Black Mussels 10
Fennel, Saffron, Chorizo

>Aromatic White Flight 13

Seared Sea Scallops 17
*Brussels Sprouts,
Spaetzle, Apple-Mustard
Buerre Blanc*

>Dry Riesling Flight 15

PASTURE

Roulade of Chicken 14
*Braised Cabbage, Bacon,
Fingerling Potatoes*

>Light-Bodied Red Fl. 14

Confit Pork Cheeks 15
*Smoked Pecans, Mushrooms,
Polenta, Blackberry Jus*

>Gypsy Rhone Flight 17

Darjeeling Tea Duck 18
*Wilted Broccoli Rabe,
Cippolini Onions,
Spiced Duck Jus*

>Rioja Flight 19

Flat Iron Steak 17
*Roasted Root Vegetables,
Braised Shallot Ragout*

>Manthers Red Flight 16

WOOD-FIRED PIZZAS

All pizzas are baked in our authentic Rosito Bisani wood-burning oven from Naples.

TRADITIONAL

Margherita 13
Mozzarella, Diced Tomato, Basil

Salsiccia 14
*Pork Sausage, Broccoli Rabe,
Caramelized Onion*

Pepperoni 14
Red Sauce, Mozzarella, Parmesan

Puttanesca 15
*Roasted Peppers, Anchovies, Sicilian
Olives, Capers*

CONTEMPORARY

Alsatian 14
Crème Fraiche, Bacon, Caramelized Onion

Gambero 16
Shrimp, Capers, Pesto, Arugula

Bianco 14
Fennel, Brie, Apple, Caramelized Onion

Mushroom 15
Criminis, Truffle Oil, Goat Cheese

Coq Au Vin 15
*Braised Chicken, Bacon, Mushrooms,
Red Onion, Gruyère*

STICKY ICKY

Ferreira, Ruby Port, NV 6
Neipoort, Tawny Port, NV 7
Warres, 'Otima', 10-Year, NV 9

Royal Tokaji, Mád Cuvée, 8
Hungary, '08

Delesvaux, Coteaux du Layon- 8
St Aubin, Loire, FR, '03

Chateau Loupiac-Gaudiet, 6
Loupiac, FR, '05

Broadbent, Madeira, 5yr, 6
Rare Wine Co., Charleston 12
Sercial, Madeira

El Maestro Sierra, Sherry, 8
Oloroso, Jerez, SP

DESSERTS

Chocolate Mousse Torte 7
Cherry Jus, Cashew Brittle

>Port Flight 12

Almond-Coffee Tiramisu 7
Local Honey, Roasted Almonds

>Sherry/Madeira Flight 15

Lemon Tart 7
Lavender Caramel, Basil

>Sweet White Flight 13