

# Dinner

## SNACKS

FENNEL & ZA'ATAR PARKER  
HOUSE ROLLS \$3  
Vermont Butter

ICE BOX VEGETABLE  
CRUDITÉS \$24  
Green Goddess & Aglio Olio

MEZZE TRIO \$29  
Beet Hummus, Eggplant, Labne, Za'atar  
Spiced Pita, Vegetables

EAST & WEST COAST OYSTERS  
½ dozen \$18 / 1 dozen \$36

ARTISAN CHEESES  
Seasonal Garnishes &  
Accompaniments  
\$26 for four / \$8 for one

## COCKTAILS

### SHAKEN

#### SAKE VERDE \$16

Dassai 39 Junmai Diaginjo Sake,  
Titos Vodka, English Cucumber,  
Fresh Lime Juice, Beet Sugar Water,  
Moscato D'asti

#### HOLLYWOOD PARK \$21

Knob Creek Bourbon,  
Fresh Lime Juice, Simple Syrup, Mint,  
Hennessy V.S.O.P. Cognac

#### GEORGIE GERBER \$19

Casamigos Blanco Tequila,  
Gerber's Peach Baby Food,  
Fresh Lime Juice,  
Agave Nectar, Egg White

### STIRRED

#### ENCORE \$17

Boulard Calvados VSOP,  
Grand Marnier, Lemon Bitters

#### THE RUM KEY \$16

Diplomatico Exclusiva, Avena,  
Montenegro Amaro, Orange Bitters

#### CHERRY BLOSSOM SAZERAC \$19

Suntory Toki, Cherry Heering,  
Cranberry Bitters, Maraschino Cherry  
Liqueur Rinse

#### BREAKFAST OF CHAMPIONS \$18

Jameson Black Barrel,  
Caffe Moka, Grand Marnier,  
Aztec Chocolate Bitters

#### MARTINI CART \$21/PP

Frozen, Bottle Strength Martinis  
Olive or Flamed Lemon Twist

## WINES BY THE GLASS

### SPARKLING

FANTINEL Prosecco, Veneto, Italy NV	\$15
DOM PÉRIGNON, Hautvillers, Champagne, France 2004	\$60
BILLECART-SALMON Brut, Champagne, France NV	\$29
RUINART Brut Rosé, Champagne, France NV	\$35

### ROSÉ

CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015	\$25
AZUR ROSÉ, North Coast, California 2015	\$17

### WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014	\$16
ROBERT GILLIARD "Les Murettes" Fendant, Valais, Switzerland 2014	\$20
ZEITGEIST CELLARS Trousseau Gris, Russian River Valley 2014	\$18
DOMAINE ZIND-HUMBRECHT Pinot Gris "Calcaire", Alsace, France 2014	\$21
FAR NIENTE Chardonnay, Napa Valley 2014	\$25
PASCAL JOLIVET Sancerre, Loire Valley, France 2014	\$18

### RED

JAQK CELLARS "High Roller" Pinot Noir, Sonoma Coast 2013	\$17
GUIGAL Gigondas, Rhône Valley, France 2011	\$22
NICORA "Buxom" Red Blend, Paso Robles, California 2013	\$23
DAOU "Seventeen Forty" Red Blend, Paso Robles 2013	\$25
HOOPES VINEYARD Cabernet Sauvignon, Oakville, Napa Valley 2012	\$26
NOEMIA A-LISA Malbec, Pantagonia, Argentina 2012	\$16

## CORAVIN WINES BY THE GLASS

*The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.*

### WHITE

	3oz	5oz
MORAGA Sauvignon Blanc, Bel Air, California 2006	\$21	\$37
PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011	\$20	\$34
HUDSON Chardonnay, Napa Valley, California 2013	\$21	\$37
DOMAINE EMILE BEYER Riesling Grand Cru, Alsace, France 2012	\$19	\$33
QUERCIABELLA "Batàr", Tuscany, Italy 2012	\$26	\$44

### RED

	3oz	5oz
JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy 2011	\$31	\$53
CHÂTEAU RAUZAN SÉGLA, Margaux, Bordeaux, France 2004	\$41	\$70
CHERRY PIE Pinot Noir, Stanly Ranch, Carneros, California 2013	\$18	\$30
THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010	\$37	\$62
BEEKEEPER CELLARS Zinfandel, Sonoma County, California 2012	\$20	\$34
MARCHESI ANTINORI "Tignanello", Tuscany, Italy 2012	\$39	\$66
GAJA "Pieve di Santa Restituta", Brunello di Montalcino, Italy 2011	\$29	\$47

## BEERS

ST. PAULIE GIRL *non-alcoholic*, Germany \$8  
BECKS *non-alcoholic*, Germany \$8  
CHIMAY Cinq Cent 750mL, Belgium \$22  
COEDO Shikkoku, Japan \$20  
SAISON DUPONT, Belgium 500mL \$15  
MORETTI "LA ROSSA", Italy \$7  
OLD SPECKLED HEN, England \$10

## SOFT DRINKS

Bundaberg Ginger Beer \$8  
Bundaberg Root Beer \$8  
Mexican Coke, Diet Coke, Sprite \$6

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

# Dinner

## STARTERS

**KABOCHA SQUASH SOUP \$15**  
Yellow Curry, Coconut Milk, Peanuts,  
Cilantro

**HAMACHI CRUDO \$21**  
Cranberry Relish, Cucumber,  
Fuji Apples, Crispy Shallots

**TUNA TARTARE \$20**  
Dressed with Avocado, Chilies, Sesame  
Seeds, Cilantro

**THE GEORGIE WEDGE \$16**  
Baby Iceberg, Pancetta, Cherry  
Tomatoes, Roquefort Dressing

**GRILLED SPANISH OCTOPUS \$23**  
Garbanzo Beans, Charred Peppers,  
Olive Vinaigrette, Lemon Aioli

**MARKET SALAD \$15**  
Chicories, Persimmon, Cabot Cheddar,  
Hazelnuts, Truffle Vinaigrette

**SHRIMP DUMPLINGS \$21**  
Smoked Chicken Broth, Radish,  
Herbs

**LAMB TARTARE \$22**  
Harissa, Anchovy, Preserved Lemon,  
Purslane

**NATIVE BIBB LETTUCES \$16**  
French Vinaigrette, Pickled,  
Cucumbers

## ENTREES

**ROASTED JIDORI CHICKEN \$29**  
Yukon Gold Potatoes, Crimson Gold Apples, Parsnip Purée

**GRILLED ORA KING SALMON \$36**  
Celery Root, Brussels Sprouts, Mustard Jus, Rye Berries

**GRILLED SHORT RIB \$49**  
Mujadra, Labne, Pistachios, Sage "Chimichurri"

**DOVER SOLE \$59**  
Fingerling Potatoes, Chanterelle Mushrooms, Sauce Piccata

**DRY AGED CREEKSTONE FARMS NY STRIP \$56**  
Shallot Confit & Watercress

**SPICED DUCK BREAST \$36**  
House Made Duck Sausage, Date Purée, Chestnut Spaetzle,  
Pickled Raisins

**BLACK COD \$34**  
Cauliflower Chowder, Manila Clams, Smoked Bacon, Salsa  
Verde

## PASTA

**SPINACH TAGLIATELLE \$26**  
Duck Ragu, Black Trumpet Mushrooms, Parmigiano Reggiano

**FRESH SPAGHETTI & VEAL MEATBALLS \$25**  
San Marzano Tomato, Basil, Parmigiano Reggiano

**GEMELLI "CARBONARA" \$26**  
Foraged Mushrooms, Pancetta, Slow Cooked Egg Yolk

**CACIO E PEPE AGNOLOTTI \$28**  
Parmigiano Reggiano & Burgundy Truffles

**PUMPKIN CAPPELLETTI \$24**  
Meyer Lemon Biscotti, Brown Butter, Goat Pecorino

## SIDES

**FORAGED MUSHROOMS \$11**  
Black Garlic Agliata & Toasted  
Buckwheat

**BROCCOLI DI CICCIO \$7**  
Anchovy Vinaigrette &  
Pine Nut Breadcrumbs

**CRISPY FINGERLING POTATOES \$7**  
Yuzu Aioli

**ROASTED CAULIFLOWER \$10**  
Freekah & Chermoula

**BRUSSELS SPROUTS \$10**  
Kimchi Romesco, Pickled Asian Pear,  
Walnut Furikake