

# Dinner

## SNACKS

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

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

SMOKED TAHINI SPREAD \$13  
Falafel & Pickled Cherries

FRITE DE MER \$19  
Spiced Tartar Sauce, Gingered  
Tomatoes, Lime

HOUSE MADE CHARCUTERIE  
BOARD \$29  
Country Duck Pâté, Pork Rilette,  
Chicken Liver-Foie Gras Mousse

ROASTED EGGPLANT SPREAD \$13  
Olive Vinaigrette & Garlic Chips

ICE BOX VEGETABLE CRUDITÉS  
\$24 for two / \$42 for four  
Green Goddess & Aglio Olio

YELLOW BEET HUMMUS \$12  
Basil Yogurt & Spiced Walnuts

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

HERBED LABNE \$12  
Cucumbers, Cherry Tomatoes,  
Pickled Red Onion

## COCKTAILS

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

AVOCADO DAQUIRI \$18  
Bacardi Light, Fresh Lime Juice,  
Beet Sugar Water, Avocado Purée,  
Lime Wedge

GEORGIE GERBER \$19  
Casamigos Blanco Tequila,  
Gerber's Peach Baby Food,  
Fresh Lime Juice,  
Agave Nectar, Egg White

FEEL THE BEET \$19  
Ketel One Vodka, Cointreau,  
Fresh Lime Juice, Beet Juice,  
Beet Sugar Water, Orange Peel

ENGAGED & CANT-ALOUPE \$18  
Barsol Pisco Mosto Verde,  
Fresh Cantaloupe, Fresh Lime Juice,  
Beet Sugar Syrup, Egg White,  
Angostura Bitters

PEPPERDIME \$17  
Tanqueray Ten Gin, Benedictine,  
Fresh Lemon Juice, Grapefruit, Acacia  
Honey-Syrup, Red Bell Pepper,  
Jalapeño Slice

MARTINI CART \$21/PP  
Frozen, Bottle Strength Martinis  
Olive or Flamed Lemon Twist

## 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

## 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

|  |      |
|--|------|
| CLOS SOLENE "La Rose" Paso Robles, California 2015       | \$16 |
| 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 |
| BEN HAINES Marsanne, Warramunda Vineyard, Australia 2012          | \$21 |
| PASCAL JOLIVET Sancerre, Loire Valley, France 2014                | \$18 |

### RED

|   |      |
|---|------|
| TAKEN WINE CO. Pinot Noir, "Complicated", Sonoma, California 2014 | \$18 |
| GUIGAL Gigondas, Rhône Valley, France 2011                        | \$22 |
| NICORA "Buxom" Red Blend, Paso Robles, California 2013            | \$23 |
| CHÂTEAU TOUR GRAND-FAURIE Saint-Emilion Grand Cru, Bordeaux 2009  | \$20 |
| DAOU "Seventeen Forty" Red Blend, Paso Robles 2013                | \$25 |
| HEITZ CELLAR Cabernet Sauvignon, Napa Valley, California 2012     | \$26 |
| BARTOLOME VERNET "Primitiu De Bullmunt", Priorat, Spain 2005      | \$19 |
| 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 |
| QUERCIBELLA "Batâr", 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 |
| OCCIDENTAL Pinot Noir, Sonoma Coast, California 2013          | \$23 | \$38 |
| 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 |
| ALLEGRIANI Amarone della Valpolicella, Veneto, Italy 2010     | \$20 | \$34 |

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

# Dinner

## STARTERS

### SQUASH SOUP \$16

Dungeness Crab Stuffed Zucchini  
Blossom, Cilantro Yogurt, Fresno Chili

### HAMACHI CRUDO \$21

Cucumbers, Cherry Tomatoes,  
"Aguachile"

### YELLOWFIN TUNA "POKE" \$20

Sugar Snap Peas, Furikake, Sesame

### GRILLED SPANISH OCTOPUS \$23

Smoked Yogurt, 'Nduja Vinaigrette,  
Olive Oil Poached Potatoes

### STEAK TENDERLOIN TARTARE \$24

In the Classic Style with  
Garlic Sourdough

### DISTEFANO BURRATA \$19

Grilled Treviso, Pancetta Vinaigrette,  
Caramelized Figs, Aged Balsamic

### THE GEORGIE WEDGE \$16

Baby Iceberg, Pancetta, Cherry  
Tomatoes, Roquefort Dressing

### MEXICAN SHRIMP

& GRILLED AVOCADO \$24  
Salsa Roja & Cotija Cheese

### BUFFALO MOZZARELLA \$17

Dry Farmed Early Girl Tomatoes, Chili  
Eggplant, Arugula

### SHRIMP DUMPLINGS \$21

Smoked Chicken Broth, Radish,  
Herbs

### NATIVE BIBB LETTUCES \$16

French Vinaigrette, Avocado, Pickled  
Lemon Cucumbers

## ENTREES

### ROASTED JIDORI CHICKEN \$29

Green Olives, Harissa, Artichokes

### ROASTED DIVER SCALLOPS \$36

Grilled Leeks, Chanterelle Mushrooms,  
Egg Vinaigrette

### BRAISED SHORT RIB OF BEEF \$37

Charred Red Cabbage, Serrano Chiles, Toasted Peanuts

### DOVER SOLE \$59

Morels & Pickled Ramps

### ROASTED ALASKAN HALIBUT \$37

Charred Baby Bok Choy, Shishito Peppers, Miso Aioli

### DRY AGED CREEKSTONE FARMS NY STRIP \$56

Shallot Confit & Watercress

### ARROZ CON PATO \$36

Spiced Duck Breast, Braised Leg,  
Black Forbidden Rice, Pickled Mango

### SANTA BARBARA SEA BASS \$33

Green "Mole", Manila Clams, Patty Pan Squash

## PASTA

### FRUITS DE MER CARNAROLI RISOTTO \$35

Cherry Tomatoes, Tarragon, Lemon

### 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 & Summer Truffles

### EGGPLANT MEZZALUNA \$24

Cherry Tomatoes & Calabrian Chili

## FOR TWO

### DRY AGED CREEKSTONE FARMS TOMAHAWK \$59/PP

Shallot Confit, Watercress, Noble Sherry Vinegar

## SIDES

### FORAGED MUSHROOMS \$13

Black Garlic Agliata & Toasted  
Buckwheat

### BROCCOLI DI CICCIO \$12

Anchovy Vinaigrette &  
Pine Nut Breadcrumbs

### CRISPY FINGERLING POTATOES \$11

Parmigiano Reggiano, Parsley,  
Charred Scallions

### ROASTED CAULIFLOWER \$12

Freekah & Chermoula

### BRENTWOOD CORN RAGOUT \$12

Chilies, Lime, Cotija Cheese