

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
MOONE TSAI Chardonnay, Heintz Vineyard, Sonoma Coast, California 2012	\$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
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
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
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

GRILLED SPANISH OCTOPUS \$23

Garbanzo Beans, Charred Peppers, Olive Vinaigrette, Lemon Aioli

TUNA TARTARE \$20

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

THE GEORGIE WEDGE \$16

Baby Iceberg, Pancetta, Cherry Tomatoes, Roquefort Dressing

NATIVE BIBB LETTUCES \$16

French Vinaigrette, Pickled, Cucumbers

HAMACHI CRUDO \$21

Cranberry Relish, Cucumber, Fuji Apples, Crispy Shallots

MARKET SALAD \$15

Chicories, Persimmon, Cabot Cheddar, Hazelnuts, Truffle Vinaigrette

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