



1ST

CHIPS & GUAC

Avocado/Smoked Trout Roe/Pickled Red Onion

🍷 Riesling, Peter Lauer, “Barrel X”, Saar, DE, 2017

🍷 Surfer Rosa: Tequila/Lime/Pineau de Charentes/Agave

BUTTERNUT SQUASH BREAD

Reading Raclette/Traditional Accompaniments

🍷 Grüner Veltliner, Tatomer, “John Sebastiano”, Santa Barbara, CA, 2015

🍷 Stout, Deschutes, “Obsidian”, Portland, OR

Thirty Two Dollars/🍷Nine Dollars/🍷Four Dollars

2ND

SMOKED STURGEON

Pastrami Spices, Pickled Cabbage, Chicken Liver Mousse

🍷 Chardonnay, Big Table Farm, Willamette Valley, OR, 2015

🍷 The Light Brigade: Genever/Benedictine/Pineapple/Horseradish

3RD

TAGLIATELLE

Uni/Abalone/Miso/Seaweed

🍷 Barolo, Giacomo Borgogno, “No Name”, Piedmont, IT, 2013

🍷 Junmai Sake, Shichi Hon Yari, “The Seven Spearsmen”, Shiga, JN

4TH

GRILLED WAGYU ZABUTON

Broccoli/Braised Beef Cheek/Bordelaise

🍷 Zinfandel, Broc Cellars, “Vine Starr”, Sonoma County, CA, 2017

🍷 Cider, Eric Bordelet, “Sidre Tendre”, Normandy, FR, NV

5TH

COCONUT

Vanilla/Kaffir/Grilled Pineapple

🍷 Oloroso/PX, Lustau, East India Sherry, Andalucia, ES, NV

🍷 Rum, Foursquare, “Premise”, St. Philip, BB



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2ND

BRUSSELS SPROUT TARTE

Parsley Custard/Lemon

🍷 Chardonnay, Big Table Farm, Willamette Valley, OR, 2015

🍹 The Light Brigade: Genever/Benedictine/Pineapple/Horseradish

3RD

CHANTERELLE FAGOTTINI

Marjoram Pesto/Pea Greens

🍷 Barolo, Giacomo Borgogno, “No Name”, Piedmont, IT, 2013

🍷 Junmai Sake, Shichi Hon Yari, “The Seven Spearsmen”, Shiga, JN

Add Black Burgundy Truffles for Thirty Dollars

4TH

BEETS & BARLEY

Mushrooms/Sweet Potato/Mulling Spices

🍷 Zinfandel, Broc Cellars, “Vine Starr”, Sonoma County, CA, 2017

🍷 Cider, Eric Bordelet, “Sidre Tendre”, Normandy, FR, NV

5TH

COCONUT

Vanilla/Kaffir/Grilled Pineapple

🍷 Oloroso/PX, Lustau, East India Sherry, Andalucia, ES, NV

🍹 Rum, Foursquare, “Premise”, St. Philip, BB