

-La Fia- CITY RESTAURANT WEEK
BISTRO \$50 3 COURSES

A LA CARTE BOARDS

- CHEESE BOARD** ever-changing selection of four artisan cheeses paired with our house-made condiments, seasonal jam, lavender-spiced marcona almonds*, honeycomb, crackers, crostini *supplement \$28*
- MASTER BOARD** selection of three cheeses and three artisan charcuterie / cured meats paired with house-made condiments, house mustard, seasonal pickles, crackers, crostini *supplement \$30*
- WARM ROSEMARY FOCACCIA** whipped honey brown butter, sea salt *supplement \$9*
- CHICKEN LIVER MOUSSE** port wine-poached quince, pickled red onion, grilled english muffin bread *supplement \$18*



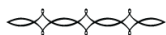
FIRST COURSE (CHOOSE ONE)

- BAKED RICOTTA** strawberry jam, pine nut streusel*, crostini
- LITTLE GEM SALAD** roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco
- CRISPY DUCK LEG CONFIT** yuzu kosho, pomegranate, sesame granola, miso aioli
- DUNGENESS CRAB TOAST** pickled ramp remoulade, espelette chile
- TUNA CRUDO** sesame crema, tangerine-chile vinaigrette, english pea furikake
- GRILLED SPANISH OCTOPUS** pistachio mole verde*, pickled red onion-habanero salsa, tomatillo *supplement \$5*



SECOND COURSE (CHOOSE ONE)

- RADIATORI & CLAMS** semi-dried tomato, spicy pepper sofrito, parmigiano-reggiano, chive crumbs
- BUCATINI ALLA GRICIA** pecorino romano, guanciale, black pepper, sourdough bread crumbs
- SEARED BRANZINO** braised leeks, bagna cauda, fennel-potato confit, fava beans, salsa verde
- GRILLED BERKSHIRE PORK CHOP** chile purée, crispy polenta, jicama escabeche, avocado mousse, radish
- GRILLED FLAT IRON STEAK** black pepper caramel, pickled chicory, crispy potatoes



DESSERT (CHOOSE ONE)

- CHOCOLATE ENTREMET CAKE** hazelnut ganache*, caramel cream, cocoa nib brittle, toasted milk ice cream
- PISTACHIO TORTE** strawberry mousse, pistachio crumb*, honey-lavender ice cream, strawberry purée
- YUZU SEMIFREDDO** olive oil cake, thai basil granita, kaffir lime curd
- DAILY SORBETS & ICE CREAMS**



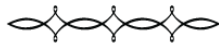
WHAT WE'RE DRINKING THIS WEEK

- WHITE:** Maison Chanzy Rully Blanc en Rosey Chardonnay, France 25
 black and red fruit, liquorice aromas, the tannins respect the fruit, solid structure yet fruity
- AMBER:** Arnaud Combrier Vents Contraires, France 20
 apricots, yellow peach, lush mouthfeel, backed by fresh acidity
- RED:** G.D. Vajra Albe Barolo, 2019, Piemonte 25
 red berry, raspberry, red currant, sweet spices, gorgeous balance, great energy, refined tannins

EXECUTIVE CHEF DWAIN KALUP

Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal. Thank you for allowing us to serve you and other guests in a timely manner. *Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.





SPARKLING

Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent	12
Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel	14
Brilla! Rosé Prosecco, Italy // fresh, light on the palate, notes of peach, green apple, lemon, acacia, rose	14

WHITE

Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish	11
Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, creamy finish	14
Argiolas Costamolino Vermentino, Italy // fresh and dry, sapid, almond, citrus, tropical fruit	14
George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals	14
André Bonhomme Viré-Clessé Chardonnay, Burgundy, France // quince and citrus peel, tangy acidity	16
Txomin Extaniz Txakoli, Basque Country, Spain // fresh and fruity, citrus, fresh apple, mineral, slightly acidic	16

ROSÉ

Figuière, Le Saint André, Provence // rich, full of fruit and spice	12
Chateau d'Esclans, Whispering Angel, Provence // red berry fruit, floral notes, ripe, fleshy feel, round finish	18

RED

Canaletto Montepulciano, Italy // rich, with layers of plum and morello cherry, long elegant finish	12
Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla	14
Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender	14
Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit	15
Gundlach Bundschu Mountain Cuvée, Sonoma, California // bordeaux blend, oak, cherry, hint of chocolate	16
Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather	17



BEERS

Barrel of Monks Wizard in Pink Belgian White Ale //FL// 5.5%	10	Allagash White Witbier //ME// 5%	10
Landmade Marley Blonde Ale //MD// 5.1%	10	Landmade Ziggy APA //MD// 5.5%	10
Orbital Elevator DIPA //VT// 8.3%	10	Levante Tickle Parts NEIPA //PA// 7%	10
2SP Delco American Amber Lager //PA// 4%	10	Tripping Animals Ever Haze NEIPA //FL// 7%	10
Other Half Green City NEIPA //NY// 7%	10	Tripping Animals The Mighty Bird NEIPA //FL// 7%	10
Other Half Broccoli NEIPA //NY// 7.9%	10		

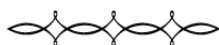


HAND-CRAFTED COCKTAILS 15

Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
Market Manhattan // bourbon, cherry walnut bitters*, amaro averna
The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters
Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
Who Shot JR // botanist gin, passion fruit, vanilla, strega
Fiesta Forever // blanco tequila, cold brew, licor 43, brown sugar, nutmeg, orange zest
Not in Kansas Anymore // mezcal, amaro montenegro, kumquat shrub
Red Samurai // vodka, yuzu, blood orange purée

CLASSICS WE REALLY LOVE 15

Paper Plane // bourbon, aperol, lemon, amaro nonino
Cucumber Gimlet // vodka, lime, muddled cucumber
Naked & Famous // mezcal, yellow chartreuse, aperol, lime
Margarita // reposado tequila, cointreau, fresh-squeezed lime



AMAROS

Averna // bittersweet caramel, herbal, spiced, citrusy	Nonino // bittersweet caramel, vanilla, allspice
Amaro Montenegro // coriander, marjoram, clove	Cardamaro // wine based, gentle herbal bitterness
Bitter Bianco // pear, orange, rosemary, white pepper	Pasubio // blueberries, pine, smoke, alpine herbs