



1ST

**SHRIMP**

Houjicha/Butternut/Nasturtium

🍷 Albillo Mayor, Alfredo Maestro, "Lovamor", Ribera del Duero, ESP, 2016

🍷 Soledad: Sloe Gin/Combiar/Salers/Cucumber

2ND

**SMOKED SALMON**

Ricotta Ginepro/Pumpernickel/Beets

🍷 Riesling, Peter Lauer, "Barrel X", Trocken, Saar, DE, 2016

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

3RD

**RAVIOLO OF YONDER WAY PORK**

Bok Choy/Hay Smoke

🍷 Lacrima, Garofoli, "Kerria", Marche, IT, 2013

🍷 "Sidre Tendre," Cider, Eric Bordelet, Normandy, FR

**CAVIAR & PANCAKES**

1oz ea. Israeli Osetra/Golden White Sturgeon/Smoked Steelhead

Blue Corn Blinis/Latkes/Okonomiyaki

🍷 Trebbiano/Malvasia, Mariotti, "Smarazen", IGT Emilia, IT, NV

🍷 Aquavit, Linie, Hagan, NO

*Two Hundred & Fifty Dollars/ 🍷 Seven Dollars/ 🍷 Eight Dollars  
serves 2 - 4 people*

4TH

**BEEF BRAISED CARROTS**

44 Farms Beef Short Rib/Celeriac

🍷 Syrah Blend, Savage, Western Cape, SA, 2014

🍷 La Ultima Palabra: Mezcal/Lime/Maraschino/Green Chartreuse

5TH

**ROSE**

Rhubarb/Vanilla/Lingonberry

🍷 Moscato d'Asti, Vietti Cascinetta, Piedmont, IT, 2016

🍷 Amaro, Cardamaro, Milan, IT

**CHEESE**

Willoughby/Berliner Weisse Jam/Cherry Walnut Bread

🍷 Vermouth di Sardegna Rosso, Silvio Carta, Sardinia, IT

🍷 St. Arnold's "Raspberry AF", Berliner Weisse, HTX

*Fifteen Dollars 🍷 Twelve Dollars 🍷 Seven Dollars*



1ST

### SMOKED BUTTERNUT SQUASH

Riso Nero/Nasturtium

🍷 Albillo Mayor, Alfredo Maestro, “Lovamor”, Ribera del Duero, ESP, 2016

🍹 Soledad: Sloe Gin/Cointreau/Rhubarb/Cucumber

2ND

### SALT-BAKED BEETS

Ricotta Ginepro/Pumpnickel/Beets

🍷 Riesling, Peter Lauer, “Barrel X”, Trocken, Saar, DE, 2016

🍹 Beginner’s Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

3RD

### UOVO RAVIOLO

Maitake & Oyster Mushroom/Mushroom Tea

🍷 Lacrima, Garofoli, “Kerria”, Marche, IT, 2013

🍹 “Sidre Tendre,” Cider, Eric Bordelet, Normandy, FR

4TH

### BRAISED CARROTS

Carrot/Celeriac/Bearnaise

🍷 Syrah Blend, Savage, Western Cape, SA, 2014

🍹 Miyagikyo, “Nikka Pure Malt”, Single Grain Whisky, JPN

5TH

### ROSE

Rhubarb/Vanilla/Lingonberry

🍷 Moscato d’Asti, Vietti Cascinetta, Piedmonte, IT, 2016

🍷 Amaro, Cardamaro, Milan, IT

Tasting Menu: \$65, w/pairings \$105