

— TASTE —

**CHINO CORN & DUNGENESS CRAB SOUP**

nicolau farms chèvre • truffled popcorn

**EBEN HAEZER EGG IN THE WOODS**

crispy egg • chino herbs • wild mushroom

**FARMERS MARKET VEGETABLE SALAD**

raw & cooked vegetables • herb pesto • verbena vinegar

**GRILLED LOBSTER SALAD**

citrus • poached pear purée • prosciutto

**CHINO BERRY & HEIRLOOM LETTUCE**

elderberry vinaigrette • crispy brie • candied pistachio

**GRILLED MEDITERRANEAN OCTOPUS**

heirloom potato • membrillo • chili citrus vinaigrette

**DUO TARTARE**

salmon belly • ahi tuna • citrus poblano emulsion • scallion • charred shishito • avocado +5

**WARM KING CRAB**

citrus • cauliflower

**SMOKED VEAL BREAST**

pickled baby vegetables • horseradish cabbage • candied mustard seed

**GRILLED HUDSON VALLEY FOIE GRAS**

brioche • pumpkin butter • hazelnuts +10

**OYSTERS ON THE HALF SHELL**

half dozen

— SAVOR —

**LOBSTER VONGOLE**

snap peas • garlic • chili • shallots • linguini

**MEDITERRANEAN SEA BASS**

saffron seafood sausage • winter greens • smoked bean cassoulet

**CRISPY JOHN DORY FILET**

noilly pratt beurre blanc • mushroom • bacon • leek • english peas

**DIVER SCALLOPS**

crab agnolotti • house ricotta • farmer's market apple • lardons

**BUTTER POACHED SALMON**

beluga lentils • carrots three ways

**LOBSTER POT PIE**

maine lobster tail • mirepoix • black truffle • puff pastry • sherry gastrique +5

**DUCK L'ORANGE CONFIT**

orange tuille • crepe de pomme • fig +5

**TRUFFLED CHICKEN**

black truffle chicken • chino squash risotto • pancetta ballotine

**POTATO CANNELLONI**

shelling bean pesto • house ricotta • black truffle purée

**GRILLED IBERICO PORK LOIN**

pumpkin purée • celeriac • black trumpet mushroom • spiced port gastrique +5

**SHORT RIB PAPARDELLE**

red beet • chantrelle mushroom • whipped mascarpone • black pepper

**FILET OF BRANDT BEEF**

brown butter parsnip • coffee & cocoa • red shiso +10

## — SIP —

### SIGNATURE COCKTAILS

#### DISCO INVERNO \$13

Absolut Elyx • Cinnamon-Infused Solerno  
Grapefruit • Pomegranate • Lime

#### THE BEET GOES ON \$13

Beet-Infused Hendrick's • Byrrh  
Leopold Bro's Aperitivo • Bruto Americano

#### THE GOLDEN TICKET \$13

Mt Gay Black Barrel • Giffard Banane  
Walnut • Maple Syrup • Lime  
Cinnamon • Egg White

#### LA PIÑATA \$13

Charred Pineapple Mezcal • Lime  
Serrano Tequila • Cilantro • Salt+Pepper

#### JUAN Y APPLESEED \$13

Kimo Sabe Joven Mezcal • Calvados  
Lemon • Honey • Ginger • Egg White

#### FIGGY STARDUST \$13

Buffalo Trace • Fig • Vanilla • Cardamom  
Honey • Orange • Mole Bitters

#### RUN AROUND SUZE \$13

El Tesoro Reposado • Cocchi Americano  
Suze • Yellow Chartreuse

#### THE PONY EXPRESS \$18

Fortaleza Reposado Tequila  
Cointreau • Lime

#### DONT FEAR THE REPO \$13

Reposado Tequila • Spiced Pear  
Benedictine • Lemon • Vanilla  
Apple Bitters

## — SPARKLING WINE —

FOREST-MARIÉ "BRUT DE BLANCS"  
CHAMPAGNE, FRANCE  
*glass \$20 • bottle \$76*

DOMAINE CHANDON "ÉTOILE" ROSÉ,  
NORTH COAST, CALIFORNIA  
*glass \$16 • bottle \$60*

2014 NAVERAN "BRUT NATURE"  
CAVA, PENEDÉS SPAIN  
*glass \$9 • bottle \$36*

## — WHITE WINE —

2014 KISTLER "LES NOISETIERS"  
CHARDONNAY  
SONOMA COAST, CALIFORNIA  
*glass \$30 • bottle \$120*

RANCHO VALENCIA CHARDONNAY  
NAPA VALLEY, CALIFORNIA  
*glass \$9 • bottle \$36*

2015 NIGL "FREIHEIT"  
GRÜNER VELTLINER  
KREMSTAL, AUSTRIA  
*glass \$12 • bottle \$46*

2014 JEAN-MARK BROCARD  
"VAU DE VEY" CHARDONNAY CHABLIS  
1ER CRU, BURGUNDY, FRANCE  
*glass \$18 • bottle \$72*

2014 CROCKER & STARR  
SAUVIGNON BLANC  
NAPA VALLEY, CALIFORNIA  
*glass \$14 • bottle \$54*

2015 SCARPETTA PINOT GRIGIO  
FRIULI-VENEZIA-GIULIA, ITALY  
*glass \$10 • bottle \$40*

2014 HILL FAMILY CHARDONNAY  
NAPA VALLEY, CALIFORNIA  
*glass \$14 • half liter \$32 • liter \$60*

2015 THE BETTER HALF  
SAUVIGNON BLANC  
MARLBOROUGH, NEW ZEALAND  
*glass \$8 • bottle \$32*

2015 WEINGUT WEGELER  
"GRAACHER" RIESLING  
MOSEL, GERMANY  
*glass \$10 • bottle \$40*

2014 TREFETHEN "ESTATE"  
CHARDONNAY, OAK KNOLL  
NAPA VALLEY, CALIFORNIA  
*glass \$12 • bottle \$48*

2014 BODEGAS ATTIS "XIÓN"  
ALBARIÑO, RÍAS BAIXAS, SPAIN  
*glass \$12 • bottle \$48*

2014 TABLAS CREEK  
"PATELIN DE TABLAS" BLANC  
PASO ROBLES, CALIFORNIA  
*glass \$12 • half liter \$30 • liter \$56*

## RED WINE

2013 PAUL HOBBS  
CABERNET SAUVIGNON  
NAPA VALLEY, CALIFORNIA  
*glass \$40 • bottle \$160*

MINER "RED WINE" MERLOT BLEND  
NAPA VALLEY, CALIFORNIA  
*glass \$15 • half liter \$82 • liter \$70*

2014 ADELAIDA "ESTATE" ZINFANDEL  
PASO ROBLES, CALIFORNIA  
*glass \$10 • bottle \$40*

RANCHO VALENCIA  
CABERNET SAUVIGNON  
NAPA VALLEY, CALIFORNIA  
*glass \$9 • bottle \$36*

2011 BOUCHARD  
"BEAUNE DU CHATEAU" PINOT NOIR,  
BEAUNE 1ER CRU, BURGUNDY, FRANCE  
*glass \$20 • bottle \$80*

2007 LA RIOJA ALTA "VIÑA ARDANZA"  
RESERVA TEMPRANILLO  
RIOJA, SPAIN  
*glass \$19 • bottle \$75*

2012 DANCING HARES "MAD HATTER"  
CABERNET BLEND  
NAPA VALLEY, CALIFORNIA  
*glass \$20 • bottle \$80*

2013 CRISTOM PINOT NOIR  
MT. JEFFERSON CUVÉE  
WILLIAMETTE VALLEY, OREGON  
*glass \$15 • bottle \$60*

2014 CAVA ARAGON "MADERA 5"  
TEMPRANILLO CABERNET  
VALLE DE SAN VICENTE  
BAJA CALIFORNIA, MEXICO  
*glass \$13 • bottle \$32*

2010 HAUT-BRION "CLARENDELLE"  
RED BLEND  
BORDEAUX, FRANCE  
*glass \$13 • bottle \$50*

2013 MELVILLE "ESTATE" PINOT NOIR  
STA. RITA HILLS, CALIFORNIA  
*glass \$13 • bottle \$52*

2013 COLOMÉ "ESTATE" MALBEC  
SALTA, ARGENTINA  
*glass \$12 • bottle \$48*

2013 LA CA'NÖVA NEBBIOLO  
BARBARESCO, PIEDMONT, ITALY  
*glass \$16 • bottle \$63*