

EATS

THE TRIO

choose from:

*house marinated castelvetro olives, roasted marcona almonds,
marinated mushrooms, herb marinated feta,
pickled vegetables and spiced nuts · 13 ·
OR individually · 5 ·*

ESSENTIALS SPECIALTY BREAD

olive, rosemary or honey orange with merula and balsamic · 3 ·

BAKED PHYLLO ROLLS

with ricotta, chives, walnuts and champagne apricot sauce · 9 ·

FLATBREAD

herbed chevre, beets, toasted hazelnuts · 7 ·

PORK RILLETTE

pickled onions, cornichons, stone ground mustard · 8 ·

APPLE BUTTERNUT TART

with creamy spinach and roasted jalepeno creme fraich · 9 ·

ARUGULA SALAD

*soft boiled eggs, shaved red onion, roasted tomatoes,
brioche croutons and mustard vinaigrette · 8 ·*

ANTIPASTI

cured by da pino, pickled vegetables, cornichon, spicy mustard · 14 ·

STEAMED CLAMS

tomato, saffron and chorizo broth · 14 ·

HOUSEMADE HERB PAPPARDELLE

*with roasted tomato sauce, balsamic reduction and fresh basil
half · 11 · full · 15 ·*

CATCH OF THE DAY

with cannellini, apricot and arugula salad and yuzu beurre blanc · 17 ·

TRUFFLED MAC N CHEESE

add coppa for \$1 more · 9 ·

CHEESES

SINGLE CHEESE · 4 ·

manchego / spain - sheep

pierre robert / french - cow

bleu d'auvergne / french - cow

delice d'argental / french - cow

agour ossau-iraty AOC / french - sheep

comte / french - cow

seastack / washington - goat

dinah's cheese / Kurtwood Farms, Vashon Island - cow

purple haze / california - goat

oregonzola / oregon - cow

lamb chopper / california - sheep

WINE FRIENDLY FAVORITES

chefs choice of five of our artisan cheeses, seasonal fruit · 15 ·

SWEETS

CHOCOLATE CAKE

with marshmallow cream, caramel and honey roasted hazelnuts · 8 ·

CHOCOLATE SAMPLING

with seasoned salts · 8 ·

PINEAPPLE UPSIDE DOWN CAKE

with salted caramel ice cream · 8 ·

CASH / VISA / MASTERCARD / AMERICAN EXPRESS GLADLY ACCEPTED.

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE AS WELL AS UNSIGNED CREDIT CARD SLIPS AND TABS LEFT OPEN.

RAW OR UNDERCOOKED FOOD MAY ENDANGER YOUR HEALTH

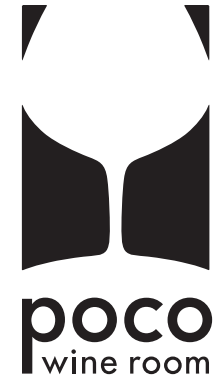
We're delighted to bring you an updated menu every week, focused around foods that are wine-friendly and full of local and seasonal ingredients.

Please enjoy!

*Vanessa Wesley, Chef
Lisa Shields, Sous Chef
Amanda Krous, Pastry Chef*

Proudly serving the freshest products from our local purveyors:

Meats by Da Pino
Full Circle Farms Produce
Franks Produce
City Fish Company
Corfini Gourmet
Essential Bakery



WINTER MENU

February 19, 2010