

BOISSONS

WINES BY THE GLASS

SPARKLING

<i>Montlouis-sur-Loire 'Brut Tradition' La Taille aux Loups Loire</i>	19
<i>Brut Collection Louis Roederer Champagne</i>	28
<i>Brut Rosé 1er Cru Veuve Fourny & Fils Champagne</i>	39
<i>Brut Grand Cuvee '166th Edition' Krug Champagne - 375ml</i>	125

WHITE

<i>Muscadet Sèvre-et-Maine Sur Lie, 'La Pépie' Pepiere 2017 Loire</i>	15
<i>Sancerre 'Les Ponts Romains' Maison Foucher 2017 Loire</i>	19
<i>Saumur 'Brézé - Clos du Midi' Arnaud Lambert 2017 Loire</i>	14
<i>Pinot Gris 'Tradition' Schoffit 2014 Alsace</i>	17
<i>Chardonnay Failla 2016 Sonoma Coast, CA</i>	23
<i>Côte de Nuits-Villages Didier Fornerol 2014 Burgundy</i>	29

ROSÉ

<i>Rosé de Pauline Domaine Marquilliani 2017 Corsica</i>	18
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RED

<i>Terre d'Ombre Domaine de Terrebrune 2017 Provence</i>	16
<i>Pinot Noir 'Altamarea' Evening Land 2016 Eola-Amity Hills, OR</i>	23
<i>Pommard 'Les Perrières' Domaine Launay Horiot 2014 Burgundy</i>	36
<i>Crozes-Hermitage 'Les Hauts Granites' J. Boutin 2016 Rhône</i>	18
<i>Cahors Château Gautoul 2012 Cahors</i>	14
<i>Pauillac Château Haut de la Becade 2007 Bordeaux</i>	25
<i>Margaux Baron de Brane 2011 Bordeaux</i>	28

COCKTAILS

<i>TIMEOUT grey goose, spiced apple shrub, sparkling wine</i>	18
<i>DOUBLE ENTENDRE gran centenario plata, combier pamplemousse rose, maple</i>	18
<i>MULE stolichnaya vodka, ginger, lime, soda</i>	19
<i>THE CARVER COCKTAIL evan williams bourbon, peanut orgeat, pineau des charentes, vanilla</i>	18
<i>DARLA'S COLADA brown buttered rum, mezcal, coconut, roasted pineapple</i>	18
<i>YUZU FOXLEY oxley gin, yuzu, amaro montenegro, blackstrap rum</i>	19
<i>CRANBERRY FRAPPE absinthe, oxley gin, cranberry, maraschino, mint</i>	19
<i>CASINO ROYALE ketel one vodka, dolin blanc, cointreau</i>	20
<i>THE O.B. evan williams bourbon, dolin dry vermouth, grand marnier</i>	18
<i>BARREL STRENGTH OLD FASHIONED</i>	18
<i>1792 single barrel bourbon, oleo saccharum, angostura bitters</i>	

HAPPY EASTER

THREE COURSES 79

HORS D'ŒUVRES

OYSTERS *on the half shell, mignonette*

POISSON CRU *bigeye tuna crudo, avocado, easter egg radish*

LEEEKS *dressed leeks, pickled spring onions, toasted hazelnuts, mustard vinaigrette*

SMOKED SALMON *crème fraîche, capers, pickled red onions, everything baguette*

SOUPE *creamy asparagus soup, herbed crème fraiche, poached egg, bottarga*

QUICHE LORRAINE *housemade bacon, caramelized onions, gruyere*

TARTARE DE BŒUF *hand-cut filet of beef, capers, cornichon, toasted baguette*

ASPERGES *jumbo asparagus, braised morels, hollandaise*

ESCARGOT *burgundy snails, garlic-parsley butter*

PLATS PRINCIPAUX

PAIN PERDU *brioche french toast, mixed berries, vanilla chantilly, maple syrup*

BENEDICTINE *poached eggs, maine lobster, english muffin, hollandaise*

TAGLIATELLE *ribbon pasta, english peas, jambon, truffle sabayon*

SALMONE *seared norwegian salmon, sugar snap peas, thumbelina carrots*

BRANZINO ALMONDINE *grilled mediterranean sea bass, toasted almonds, brown butter*

CHICKEN CAESAR *grilled chicken breast, romaine, black pepper-anchovy vinaigrette*

STEAK & EGGS *grilled prime new york strip, sauce au poivre, sunny side egg, frites*

WHITE LABEL BURGER *aged beef blend, fontina cheese, tomato jam, dijonnaise, frites*

SIDES

SEASONAL FRUITS • WILD MUSHROOMS • SAUTÉED SPINACH
BREAKFAST SAUSAGE • HOUSEMADE BACON • HAND-CUT FRIES

DESSERT

POT DE CREME *valrhona kidavaoa chocolate, salted caramel, amaretto chocolate gelee*

MANGO *house-made mochi, yogurt cake, mango ice cream*

PISTACHIO TART *candied orange, sicilian pistachio purée, frozen yogurt*

STRAWBERRY *cream cheese mousse, strawberry sponge cake, cotton candy*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CHEF & OWNER *Michael White* • EXECUTIVE CHEF *Arthur Lee*