

WINES BY THE GLASS & SIGNATURE COCKTAILS

Sparkling

Gloria Ferrer Brut, Sonoma NV	8.00
Iron Horse Vineyards Classic Vintage Brut, Green Valley 2004	11.50
J Vineyards & Winery Brut Rosé, Russian River Valley NV	15.75

White

Abacela Albariño, Umpqua Valley, Oregon 2008	12.00
O'Reilly's Pinot Gris, Oregon 2008	8.75
Paul Dolan Sauvignon Blanc, Mendocino County 2007	8.00
Ehlers Sauvignon Blanc, St. Helena- Napa 2009	11.50
Cochon Clements Hills Grenache Blanc, Napa 2009	12.50
Ludwig Sweetwater Vineyards Riesling, Monterey 2008	9.50
Heron Chardonnay, California 2007	7.50
Kendall-Jackson Grand Reserve Chardonnay, Santa Barbara 2007	12.50
Maldonado Parr Vineyard Chardonnay, Sonoma County 2007	14.50
Patz & Hall Dutton Ranch Chardonnay, Russian River Valley 2007	16.75

Rosé

Etude Rosé, Carneros Pinot Noir, Napa Valley 2009	11.75
---	-------

Red

Cambria Julia's Vineyard Pinot Noir, Santa Maria Valley 2007	12.25
Morgan "12 Clones" Pinot Noir, Santa Lucia Highlands 2008	12.50
Freeman Pinot Noir, Russian River Valley 2007	14.50
Skylark "Red Belly" Rhone Blend, North Coast 2007	13.00
Old Press Syrah, Paso Robles 2006	8.75
Cain Cuvée Merlot/Cabernet Blend, Napa Valley NV6	18.00
Milbrant Vineyards "Traditions" Merlot, Washington State 2007	10.00
14 Hands Cabernet Sauvignon, Washington State 2007	8.25
Philippe-Lorraine Reserve Cabernet Sauvignon, Napa Valley 2005	11.75
Owen Roe "Sharecropper's" Cabernet Sauvignon, Columbia Valley 2007	12.50
Ridge Lytton Springs Zinfandel, Dry Creek Valley 2007	13.00
Orin Swift "The Prisoner" Zinfandel Blend, Napa Valley 2008	14.50

Signature Cocktails

DUBLIN DAWN Jameson Irish Whiskey, Benedictine, citrus juices, bitters	10.50
THE VIOLET BEAUREGARDE Absolut Berry Açai Vodka, Luxardo Maraschino Liqueur, Crème de Violette, grapefruit juice, orange bitters	10.50
FIRST BLOOM Plymouth Gin, Cointreau, simple syrup, citrus juices, egg whites, peach bitters	10.50
LAST EMBRACE Plymouth Gin, Cherry Heering, muddled fresh cherries, simple syrup, lemon juice, soda	10.50
THE ELEGANT GYPSY Chivas Regal, Dubonnet Rouge, Luxardo Amaretto, simple syrup, lemon juice, cherry bitters	11.00

Daily Roast

FRESH OFF THE ROTISSERIE
Subject to Limited Availability

Monday

SPICE-RUBBED
BERKSHIRE PORK SADDLE
shallot jus 22.75

Tuesday

ANGUS PRIME RIB
prime grade, horseradish
crème fraîche 35.75

Wednesday

MARIN SUN FARMS
GOAT LEG
garlic-thyme jus 22.50

Thursday

FILET MIGNON
pancetta wrap,
caramelized onions 31.50

Friday

SONOMA LEG OF LAMB
cocoa lamb reduction 24.00

Saturday

FRESH BERKSHIRE HAM
saffron pear chutney 20.25

Market Menu

39.00 FOR ALL THREE COURSES
WINE PAIRING 13.00

First Course

GEODUCK CLAM "CHOWDER"
house-cured pancetta, celery,
herbed crème fraîche,

O'Reilly's Pinot Gris,
Oregon, 2008

or

GRILLED OCTOPUS
edamame, black garlic, soy air
Abacela Albariño,
Umpqua Valley, Oregon 2008

Entree

ROASTED LIBERTY FARMS
DUCK BREAST
duck leg confit, saffron,
anson mills polenta

Ridge Lytton Springs Zinfandel,
Dry Creek Valley 2007

or

ALASKAN
HALIBUT "SOUS VIDE"
carrot-coriander puree,
fava leaves, morels

Cambria Pinot Noir,
Santa Maria Valley, 2007

Dessert

Your choice of any
"Singular Sensation"
from our dessert menu

CORKAGE

20.00 PER 750 ML

(One bottle waived for each bottle purchased.)