



## **Mouth amusements**

Roasted Pacific mushrooms | toasted sourdough | 63 degree egg | herb Lebnah | arugula

Steamed bao buns | umami glazed pork belly | carrot | radish | cilantro | basil | cabbage

Eggplant-ricotta cheese dumplings | squash Florentine | pesto puttanesca

Circa 1918 fried oysters | oyster kewpie | pickled celery and mustard seed

Charred octopus | harissa hummus | lemon ginger gelee | crunchy corn nuts

Salad of frisée | feta | roasted mushroom | shaved carrot | charred shishito | red onion | pistachio vinaigrette

Roasted beets and orange salad | tarragon yogurt | red mizuna greens | spicy almonds

Butternut squash and lobster bisque | chorizo kani saute

WINE PAIRINGS: '20 HOLLERER GRUNER VELTLINER, AT OR '22 JAIS NOIR CARIGNAN, FR

## **Main courses**

Grilled beef tenderloin | potato pave | broccolini | pistachio nori | truffle brown butter

Sesame crusted ahi tuna | bok choy | braised shiitakes | fried rice | miso broth

Crispy Pekin duck leg | sweet potato puree | brussels, carrot, shallot | Szechuan-star anise honey glaze

Pan seared sea scallops | roasted shallot black lentils | mirepoix | lobster nage | brown butter powder

The "Original" bison meatloaf | charred queso | sour cream mashers | wilted spinach | Circa steak sauce

Pistachio crusted rack of lamb | creamy parmesan polenta | butternut puree | cherry tomato | spinach

WINE PAIRINGS: '21 NOAH RIVER CHARDONNAY, CA OR '21 SEGHESSIO VINEYARDS ZINFANDEL, CA

## **Desserts**

Lemon curd tart | fresh blueberries and strawberries | Amaretto mascarpone

Black cocoa German chocolate cake | coconut milk glaze | walnuts GF

Vanilla Cheesecake | macadamia crust | bananas foster

Papi's creamy ice cream | coffee with cookie butter swirl | Oreo crunch

PAIRINGS: TUACA ORIGINALE ITALIANO, IT OR '21 PALLINI ROMA LIMONCELLO LIQUER, IT

## WHITE WINES

NV Los Dos **Brut Rose Cava**, ES \$9|36  
2022 Domaine Paul Buisse **Sauvignon Blanc**, FR \$12|48  
2021 Boundary Breaks **Riesling Reserve**, NY \$13|52  
2020 Hollerer **Gruner Veltliner**, AT \$14|56  
2021 Noah River **Chardonnay**, Napa, CA \$13|52  
2021 Marengo Strev **Moscato DOCG**, IT \$11|44

## RED WINES

2022 Moulin de Gassac "Guilhem" **Rose**, Fr \$11|44  
NV Lunato **Lambrusco**, IT \$8|32  
2022 Jais Noir **Carignan**, IGP Cotes Catalanes, FR \$13|52  
2019 Montinore Estate **Pinot Noir**, Willamette, OR \$17|68  
2021 Lava Cap **Cabernet Sauvignon**, Sierra Foothills, CA \$16|64  
2021 Seghesio Vineyards **Zinfandel**, Sonoma, CA \$14|56

## BOTTLE LIST

NV Agrapart & Fils "7 Crus" **Extra Brut Champagne**, FR \$124  
NV Laurent Lequart "Heritiere" **Extra Brut Champagne**, FR \$86  
NV Selosse "Initial" **Champagne**, FR \$399  
NV Selosse "Largillier" **Extra Brut Champagne**, FR \$340  
NV Andre Clouet **Brut Rose Champagne**, FR \$96  
NV Bott Geyl **Cremant d'Alsace Extra Brut**, FR \$46  
2018 La Cana Navia **Albarino**, Rias Baixas, ES \$52  
2022 Foucher Le Mont **Sancerre**, FR \$59  
2018 Bott Geyl Furstentum **Gewurztraminer** Alsace, FR \$78  
2021 Auvigue Les Villages **Pouilly Fuisse**, FR \$82  
2022 Numa Cornut **Mersault** Bourgogne, FR \$169  
2021 Stuhlmuller Vineyards Estate **Chardonnay** Sonoma, CA \$56  
2018 The Eyrie Vineyards **Chardonnay**, Dundee, OR \$89  
2021 Pavillon de Chavannes, Cote de Brouilly **Beaujolais**, FR \$52  
2019 Maison Shaps **Volnay**, FR \$122  
2021 A Tribute to Grace **Grenache**, Santa Barbara, CA \$89  
2018 Ramey Cellars **Pinot Noir**, Russian River Valley, CA \$89  
2021 Patricia Green Anklebreaker Block **Pinot Noir**, OR \$106  
2022 Ken Wright Shea Vineyard **Pinot Noir**, Willamette, OR \$106  
2019 Felsina Fontalloro **Sangiovese**, IT \$120  
2021 The Eyrie Vineyards **Trousseau**, Willamette Valley, OR \$76  
2019 San Vicente **Tempranillo**, Rioja, ES \$96  
2019 Sperinio Uvaggio Costa della Sesia **Nebbiolo**, IT \$66  
2015 Garesio **Barolo**, Serralunga D'Alba, IT \$82  
2018 Conterna "Francia" **Barolo** DOCG, IT \$399  
2020 Martinelli "Guiseppe & Luisa" **Zinfandel**, Russian River, CA \$92  
2021 Domaine de Saje **Chateaufeuf-du-Pape**, FR \$82  
2020 Ampodium **Cote-Rotie**, Rhone, FR \$154  
2021 Rostaing "Les Lezardes" **Syrah**, FR \$79  
2016 Pra Morandina **Amarone** Della Valpolicella, IT \$126  
2022 Bodega Noemia "A Lisa" **Malbec**, Patagonia, AR \$49  
2019 Plumpjack **Merlot**, Napa Valley, CA \$124  
2020 Caymus Suisun **Grand Durif, (Petite Sirah)**, Suisun Valley, CA \$94  
2016 Paitin Vecchi Vigne **Barbaresco**, IT \$169  
2015 Lapostolle la Parcelle 8 **Cabernet Sauvignon**, CL \$176  
2018 Adaptation **Cabernet Sauvignon**, Napa Valley, CA \$140  
2021 Caymus Vineyards **Cabernet Sauvignon**, Napa Valley, CA \$159  
2018 Dalla Valle **Cabernet Sauvignon**, Napa Valley, CA \$399

## CRAFT COCKTAILS

### SMOKY OLD FASHIONED

Four Roses bourbon | Scotch | hickory | orange bitters | cherry

### AVIATION

Beefeater | creme de violette | Luxardo | lemon

### NAKED & INFAMOUS

Mezcal | Aperol | lime | Drambuie | Peychauds

### AVA GARDNER

Smirnoff | berry jus | lemon juice | elderflower | honey-ginger

### JUNGLE BIRD

Spiced rum | Campari | Lime | Pineapple | Demerara

### SAZERAC

Rye whiskey | Cognac | Absinthe | Peychaud's | Demerara

### ALL DRINKS \$14

## BEER

Lionshead **Pilsner** 12 oz, PA \$7

Allagash Hopreach **IPA** 12 oz, ME \$9

Downeast **Unfiltered Craft Cider** 12oz, CA \$9

Smuttynose Old Brown Dog **Brown Ale** 12 oz, NH \$9

Lost Coast Tangerine **Wheat Ale** 12 oz, CA \$9

## AFTER DINNER SPIRITS

El Candado **P.X. Sherry**, PT \$9

Alvear Solera 1927 **P.X. Sherry**, ES \$10

Dow's 2006 **Ruby Porto**, PT \$9

Kiralyudva **Tokaji Aszú** HU \$20

Rare Wine Jefferson **Dry Madeira** PT \$16

Kopke **20 Year Tawny Porto**, PT \$12

Graham's **40 Year Tawny Porto**, PT \$32

1966 Kopke Colheita **Porto**, PT \$40