



LUNCH

13 NOVEMBER 2008

WINE OF THE DAY

VINHO VERDE,
 ADEGA PONTE DE LIMA,
 "ADAMADO", PORTUGAL
 2007
 7/GL

TAVERN HYDRATION

THE WOODY

Tito's Handmade Vodka
 Al's Chipotle Tomato Juice
 Lemon, Horseradish, Etc.
 Spaten Chaser
 10

COOL BREEZE

Domaine Charbay's
 Ruby Red Grapefruit Vodka
 Fresh Grapefruit Juice
 Splash Cranberry
 Tall Glass
 9

PIMM'S COCKTAIL

Pimm's No. 1
 Ginger Ale, Lots of Ice
 Lime Wedge
 Tall Glass
 8

DARK N' STORMY

Goslings Black Seal Rum
 Bundaberg Ginger Beer
 Fresh Lime Juice
 Tall Glass
 8.50

NAVARRO SPRITZER

Pinot Noir Grape Juice
 (from Navarro Vineyards)
 Hit of Soda Water
 6

BUTCHER BLOCK

16/ALL

- FROMAGE DE TÊTE
- PROSCIUTTO WRAPPED PORK-SMOKED PAPRIKA TERRINE
- WHISKEY-CHICKEN LIVER PÂTE
- DUCK RILLETES

CHEESE BOARD

4/EA OR 14/ALL

- ZAMORANO: Spanish Sheep's Milk Cheese
- FLEUR VERTE: Herb-Peppercorn Crusted Goat's Milk Cheese
- EXPLORATEUR: French Triple Crème Cow's Milk Cheese
- VALDEÓN: Spanish Cow's Milk Blue Cheese

FIRSTS

- KABOCHA SQUASH SOUP** 8
 Buttered Croutons, Sage Brown Butter
- "SALAMI NOSTRANO"** 9
 House Cured Salami, Marinated Olives
- CRISPY PORK BELLY** 11
 Salt Pork Braised Green Lentils, Spinach
 Poached Egg
- ROASTED BEET-FUYU PERSIMMON SALAD** 10
 Watercress, Cypress Grove Goat Cheese,
 Toasted Pistachio Vinaigrette
- WILD ARUGULA SALAD** 9
 Sliced Comice Pears, Toasted Almonds,
 Pecorino Toscano, Huckleberry Vinaigrette

SANDWICHES

Sandwiches Served with Tavern Slaw and House Made Pickles

- HOT PASTRAMI** 10
 Emmenthaler, Dijon-Horseradish Dressing
- "SEA SMOKE"** 10
 Smoked Black Cod, Applewood Smoked Bacon,
 Avocado, Lemon Aioli
- GRILLED PORTOBELLO MUSHROOM** 9
 Roasted Peppers, Grilled Onions, Olive Tapenade,
 Goat Cheese-Roasted Garlic Spread

MAINS

- WICKED GOOD SEAFOOD STEW** 19
 Blue Nose Sea Bass, Mussels, Clams, Red Bliss Potatoes,
 Guanciale, Anisette, Creamed Fennel Broth
- PAN ROASTED HALF CHICKEN** 18
 Fingerling Potatoes, Grilled Radicchio, Garlic Confit,
 Bread Crumbs, Lemon-Rosemary Jus
- FRESH RIGATONI** 17
 Veal-Pork Bolognese, Lucques Olives,
 Parmesan Cheese
- DUCK LEG CONFIT** 17
 Frisée, Spinach, Quinoa, Fuji Apples,
 Pancetta Vinaigrette, Sherry Gastrique
- NIMAN RANCH BURGER WITH FRIES** 10
 Served on La Farine Baguette with All the Fixin's
 Add Cheese, Bacon, Avocado... 1/EA

EXECUTIVE CHEF: MAXIMILIAN DIMARE

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

CELL PHONES IN USE WILL BE CURED FOR 6 WEEKS, SLICED AND SERVED WITH RACLETTE.