

WINES BY THE GLASS

Champagne , Camille Savès 'Carte Blanche'	
Champagne, France NV	26
Brut Rosé , Michel Briday, Crémant de Bourgogne	
Burgundy, France NV	15
Rosé	
Grenache Blend , Château Mesclances	
Côtes de Provence Rosé, France 2022	15
White	
Sauvignon Blanc , Domaine du Haut Bourg	
Loire Valley, France 2021	14
Godello , Valdisil 'Montenovo'	
Valdeorras, Spain 2022	14
Arneis , Angelo Negro, Roero	
Piedmont, Italy 2021	14
Riesling , Joh. Bapt. Schäfer 'Troocken'	
Nahe, Germany 2021	15
Chardonnay , Obsidian Wine Co. 'Poseidon Estate'	
Carneros 2020	16
Chardonnay , Henri Perrusset	
Mâcon-Village, Burgundy, France 2021	15
Red	
Barbera , Tenuta la Pergola, Monferrato Rosso	
Piedmont, Italy 2021	18
Pinot Noir , Danjean-Berthoux	
Burgundy, France 2021	18
Pinot Noir , Ernest Vineyards	
Sonoma Coast 2022	18
Tempranillo Blend , Alegre Valgañón	
Rioja, Spain 2020	18
Cabernet Sauvignon , Far Niente	
'Bella Union' Napa Valley 2021	21

CHAMPAGNE FLIGHT

Camille Savès 'Carte Blanche' NV	
Henri Giraud 'Esprit' Nature Brut NV	
Chartogne-Taillet 'Sainte Anne' Brut NV	
3 oz of each	45

Foreign Cinema

VALENTINE'S DAY SAMPLE MENU

AN AMUSE BOOZE WELCOME

Starters

A LOVE SOUP

RED & PINK BEETS, FENNEL VELOUTÉ, GOLDEN TABIL

FEBRUARY CITRUS SALAD

STRACIATELLA, BROKAW AVOCADO, GRAPEFRUIT, VALENCIA ORANGE, PISTACHIO AILLADE

PETITE FRUIT DE MER

SAINT SIMON OYSTERS, 3 POACHED PRAWNS, CHILLED MAINE LOBSTER

SANTA BARBARA SMOKED SALMON

POTATO PAVÉ, CAVIAR, CRÈME FRAÎCHE,

FRESH PICKED DUNGENESS CRAB & ENDIVE SALAD

SHAVED FENNEL, RADISH, LEMON-TARRAGON DRESSING, FINES HERBES, CORIANDER

JAPANESE HAMACHI SASHIMI

SHISO LEAF, CAVIAR, BLOOD ORANGE PONZU, CRISP TARO ROOT WHISKERS

FRITTO MISTO

CHICK PEA PANISSES, MAITAKE MUSHROOMS, DELICATA, ARANCINI, SAFFRON MAYO

BEEF SIRLOIN CARPACCIO WITH PÉRIGORD TRUFFLES

FARM EGG, PARMESAN FRICO, OLIO NUOVO

RAVIOLO WITH FAVA BEANS, RICOTTA, MEYER LEMON

WILD MUSHROOM CONSOMMÉ, GREEN GARLIC, SAGE

Main Courses

MAINE SEA SCALLOPS

LOBSTER ESSENCE, FINGERLING POTATOES, LEEKS, CELERY CRISPS

PACIFIC TUNA SEARED RARE

ASPARAGUS, TANGERINE BEURRE BLANC, BLACK CAVIAR LENTILS, OLIVADA

ACQUERELLO RISOTTO, WILD MUSHROOMS, TRUFFLE

BLACK CHANTERELLE & HEDGEHOG MUSHROOMS, BLACK TRUFFLES

MOROCCAN VEGETABLE TAGINE

ROMANESCO, DELICATA, GOLDEN COUSCOUS, FLATBREAD, LEBNEH, TOUM, ZOUG

FOUR PEPPERCORN DUCK BREAST

CHIVE BREAD PUDDING, SOUR CHERRIES, TRUFFLEBERT FARM HAZELNUTS, BALSAMIC SAUCE

AMERICAN HERITAGE PORCHETTA

GLAZED APPLES, CIPOLLINI AGRO DOLCE, SALSA VERDE, CIDER-PORK JUS

PRIME RIB ROAST OF BEEF

GOLD CHANTERELLES, POTATOES DAUPHINE, BÉARNAISE, CABERNET-BEEF ESSENCE

PASSION FOR COCKTAILS

PARIS, TEXAS 19

Angel's Envy caribbean cask finished rye, Noilly Prat rouge, Benedictine, New Orleans bitters, Chartreuse rinse

500 DAYS OF SUMMER 18

Barsol pisco, pineapple gomme, Luxardo Maraschino, fresh lime juice, fresh mint, bitters

MOONSTRUCK 18

Hayman's navy strength gin, vodka, Momenpop Ruby grapefruit aperitif, orange bitters, lemon twist

ROMANCING THE STONE FOR 2 36

Tequila Ocho Plata, mezcal, winter spiced blood orange, fresh lime juice, cinnamon, flamed absinthe

CASABLANCA 15

Germain Robin California brandy, angostura bitters-soaked sugar cube, sparkling wine, lemon twist

PRETTY IN PINK 17

Katun yucatan gin, bruto americano, St. Germain elderflower liqueur, fresh lemon juice

ONCE UPON A TIME IN MEXICO 25

Mijenta reposado, El Tesoro reposado, Corazon reposado
Indulge with a 1oz pour of each

ZERO PROOF

WEEKEND AT BERNIE'S 15

Lyre's n/a spirit, lime juice
pineapple ginger cordial

LYRE'S SPRITZ 15

Lyre's bitter Italian orange
champagnette, citrus