



## BREAD

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**House Made Flat Bread, Olive Tapenade, Cultured Butter** 10  
Grenache, McCay Cellars, Lodi

## STARTER

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**Ahi Tartare\***, Cured Lemon Aioli, Shrimp Chip 25  
Sauvignon Blanc, Jean Reverdy

**Beef Tartare\***, Cornichon, Crispy Baguette 25  
Rosé, By. OTT, Cotes de Provence

**Sun Dried Tomato Tartare, House Made Ricotta, Flat Bread** 20  
Pinot Noir, Failla, Sonoma Coast

**Baked Shrimp "À La Escargot", Café de Paris Butter** 26  
Chardonnay, Alit, Willamette Valley

**Foie Gras Gyoza, Caramelized Onion, Port Essence** 29<sup>†</sup>  
Pinot Noir, Failla, Sonoma Coast

## SOUP/SALAD

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**Maui Onion Velouté, Olorosso Sherry, Smoked Paprika** 14  
Sauvignon Blanc, Jean Reverdy

**Caesar Salad, Hirabara Farm Baby Romaine, Bacon, Parmesan** 18  
Pinot Grigio, Zenato

**Red & Green Salad, Roasted Pear, Gorgonzola, Aged Balsamic Vinaigrette** 18  
Riesling, Joh, Jos Christoffel Erben

## ENTRÉE

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**Scallops Risotto, Hamakua Mushroom, "Vialone Nano Rice", Parmesan Cream** 46  
Chardonnay, Alit, Willamette Valley

**Cured King Ora Salmon\***, Olive Tapenade, Chickpeas 39  
Chardonnay, Louis Latour, Pouilly-Fuissé

**Kurobuta Pork Chop\***, Cauliflower Gratin, Black Cardamom Jus 39  
Grenache, McCay Cellars, Lodi

**Lamb Shank "Tajine", Raisins & Saffron Pilaf, Parsley Salad** 48  
Rhone Blend, Neyers "Sage Canyon"

**Steak Frites\***, Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce 69<sup>†</sup>  
Rhone Blend, Neyers "Sage Canyon"

**TBD... Bento, Falafel, Hummus, Smoked Eggplant, Flat Bread** 32  
Sauvignon Blanc, Jean Reverdy

**Curry Du Jour, Authentic Indian Curry, Koshihikari Rice, Raita** 32  
Riesling, Joh, Jos Christoffel Erben

## TASTING MENU

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**4 Course Tasting Menu, Choice of Starter, Soup or Salad, Entrée + Dessert** 79<sup>†</sup>  
<sup>†</sup>Additional \$10  
Wine Pairing \$49



Vikram Garg

# Beverages



## COCKTAILS

### FRANCESCO LAFRANCONI'S CREATIONS

*Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... - Vikram Garg*

<b>Mr. Cobbler</b> Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate, Pimento Bitters	18	<b>Mai Tai 1944</b> Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	18
<b>Double Grand</b> Grand Layenda Tequila, Grand Marnier, Lime Juice, Jalepeno, Agave Syrup, Lime Salt	18	<b>She so Sour</b> Shiso infused Gin, Lemon Juice, Yuzu Syrup Egg White, Club Soda	16
<b>Latin Mayhem</b> Barsol Mosto Verde Pisco, Illegal Mezcal Joven, Italicus Rosolio, Luxardo Bitter Bianco	16	<b>Toki Hi-Ball</b> Suntory Toki, Club Soda, Cucumber Bitters, Shiso bitters	16
<b>L'ete</b> Hendrick's Gin, Watermelon Shrub, Lime, Club Soda	18	<b>We're Mint To Be</b> Plantation 3star Rum, Lime Juice, Mint Syrup St. Germain Elderflower Liqueur, Club Soda	18
<b>Pink Hue</b> Tequila, Fever-Tree Pink Grapefruit soda, Lime Juice, Grapefruit Bitters, Black Salt	16	<b>"VG" Negroni</b> Gin, Campari, Vermouth, the Rest is Chef's Trade Secret. <i>(Limit One Drink per Guest).</i>	28

## WINES BY THE GLASS

<b>Prosecco, Bisol</b> Veneto-Italy	14/59	<b>Rosé, By. OTT, Côtes de Provence</b> Provence-France	16/69
<b>Champagne, Lanson Pere &amp; Fils Brut</b> Champagne-France	25/105	<b>Pinot Noir, Failla, Sonoma Coast</b> California-US	21/95
<b>Pinot Grigio, Zenato</b> Veneto-Italy	12/49	<b>Rhône Blend, Neyers "Sage Canyon,"</b> California-US	17/79
<b>Sauvignon Blanc, Jean Reverdy,</b> Sancerre, Loire-France	15/69	<b>Grenache, McCay Cellars, Lodi</b> California-US	21/99
<b>Riesling, Joh, Jos Christoffel Erben</b> Kabinett, Mosel-Germany	15/69	<b>Cabernet Sauvignon, Ancient Peaks</b> "Santa Margarita Ranch," Paso Robles California-US	16/66
<b>Chardonnay, Louis Latour, Pouilly-Fuissé</b> Burgundy-France	15/69		
<b>Chardonnay, Alit, Willamette Valley</b> Oregon-US	18/79		

## BEERS

<b>Belgian Pilsner</b> Stella Artois ALC 5%, IBU 30	8	<b>Kona Hanalei Island IPA</b> Hawaii, USA ALC 4.5%, IBU 40	8
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## SOFT DRINKS

<b>L'ete Vierge</b> Watermelon Shrub, Lime, Club Soda	10	<b>Le Papillon</b> Jasmine Lemonade, Organic Butterfly Pea Essence	10
<b>Evian 750ml</b> Still Water	9	<b>Ferarella 750ml</b> Sparkling Water	9

