

1865

WINE CELLAR

DINNER MENU

Three Courses - \$68

Select a small plate, a large plate, and sweet plate.

Four Courses - \$75

For a touch more variety; choose two small plates, a large plate, and sweet plate.

Five Courses - \$85

Make it an experience with three small plates, a large and sweet plate.

SMALL PLATES

Carrot Panna Cotta - Early peas, sprout, ginger

Suggested Pairing - Bin 319, Louis Jadot, Chardonnay, Mâcon-Villages, Burgandy, France 14/46

Crudo - Native white fish, citrus, aioli, spring garlic

Suggested Pairing - La Marca, Prosecco, Italy, NV Split/10

Terrine of Foie Gras - Napoleon of rabbit confit, lettuces, young pickled vegetables

Suggested Pairing - Lillet and Sparkling Wine Cocktail Glass/10

Potato Gnocchi - Crab, confit spring onion

Suggested Pairing - Bin 260, Canoe Ridge, Chardonnay, Columbia Valley, Washington 12/42

Beet Mélange - Blue goat, yogurt, poppy seed verjus, rye

Suggested Pairing - Bin 210, Band of Roses, Rosé, Washington State, USA 10/34

Ravioli - Ricotta, young asparagus, mushroom

Suggested Pairing - Bin 372, Whitehaven, Sauvignon Blanc, Marlborough, New Zealand 11/40

Dayboat Scallop - Cauliflower espuma, radish, preserved lemon, guanciale

Suggested Pairing - Bin 323, Yalumba, Viognier, Y Series, Barossa, Australia 10/32

Native Monkfish - Stewed legumes, red wine jus

Suggested Pairing - Bin 408, Meiomi Pinot Noir, Coastal Region, California 14/46

LARGE PLATES

Lamb Loin - Breast, young turnip, fiddle head fern, new potato

Suggested Pairing - Bin 708, Château Michel De Vert, Bordeaux, France 12/44

Black River Beef Ribeye - Artichoke barigoule, carrot, potato mousseline

Suggested Pairing - Bin 562, Liberty School, Cabernet Sauvignon, Paso Robles, California 13/45

Black Sea Bass - Fennel, young carrot, pea, sauce vert

Suggested Pairing - Bin 756, Sassicaia San Guido, Sangiovese Blend, 'Le Difese' Rosso, Tuscany, Italy 13/45

Yankee "Pot au Feu" - Late harvest root vegetable, braised short rib, bone marrow broth

Suggested Pairing - Bin 461, Temptation, Red Zinfandel, California 12/44

SWEET PLATES

Lemon Meringue Pie - Lemon Curd, Toasted Vanilla Mernigue, Struesel

Vanilla Bean Panna Cotta - Rosewater Gelee, Oats

Pear Cheesecake - Caramel Almonds, Molasses Crust, Maple Sponge

Orange Pistachio Cake - Lavender Mousse, White Chocolate

Chocolate Entremets - Milk Chocolate Custard, Blueberry