

# SPECIALS

5/3-5/5

## ALASKAN KING CRAB

*half or whole leg,  
drawn butter, sweet chili aioli*

25/48



## RAZOR CLAMS

*Calabrian chili, yuzu, radish*

14

## '18 WITTMANN RIESLING TROCKEN

*Rheinhessen, Germany*

13



## FORMAGGIO KITCHEN CHEESE OF THE DAY

*seasonal accompaniments*

12



## SMOKED FISH FRITTERS

*remoulade, dill*

9

## BRASSERIE D'ACHOUFFE 'LA CHOUFFE'

*Belgian Ale, Achouffe, Belgium*

9



## LAMB BUCATINI

*ricotta, peas, baby spinach, leeks*

24

## '19 JUDITH BECK BLAUFRÄNKISH

*Burgenland, Austria*

14



## ROASTED HALIBUT

*marble potato, 'nduja, Eya's Garden spicy greens*

34

## '15 FAMILLE LIEUBEAU 'CLISSON'

*Muscadet Sèvre et Maine, France*

12



## 8 OZ BAVETTE STEAK\*

*maitake mushroom, roasted turnip purée, wintergreen jus*

27

## '16 KIR-YIANNI 'YIANAKOHHI HILLS'

*Amyndeon, Greece*

15

\*May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.