

ALCOVE

CHRISTMAS MENU

Eggnog

Mom's recipe with a little extra kick

17

30g Hook + Line white sturgeon caviar

French onion dip + chips

125

NV Alfred Gratien Brut Rosé

Epernay, FR

37

appetizer

radicchio salad

Gorgonzola, fennel, walnut

18

2019 Claude Riffault

Sancerre, FR

21

halibut crudo*

ajo blanco, charred grapes, Marcona almond

22

2018 Famille Lieubeau 'Confluent'

Muscadet Sèvre et Maine sur lie, FR

15

main

olive oil poached salmon*

lentils du Puy, kale, salmon chicharrón

38

2022 Au Bon Climat Chardonnay

Santa Barbara, CA

18

hay smoked duck*

chestnut, charred onion, juniper

46

2022 Division 'Béton' Gamay

Portland, Oregon

18

confit pork shoulder

garlic + mead glaze, grits, roasted chicories

40

2021 Les Rochers de Violettes Côt

Touraine, FR

18

Périgord black truffle

26

dessert

Taleggio crème brûlée

cranberry, almond, grilled bread

16

quince clafoutis

lavender cream

15

Formaggio Kitchen cheese plate

three 1 oz portions, seasonal accompaniment, grilled sourdough

23

2016 Castelnau de Sudiraut

Sauternes, France

16



CHRISTMAS BEVERAGES

bubbles 375ml

NV	DEMIERE-ANSIOT BLANC DE BLANCS GRAND CRU <i>Oger</i>	68
NV	JOSE DHONDT BLANC DE BLANCS <i>Oger</i>	58
NV	HURÉ FRÈRES 'INVITATION' BRUT <i>Montagne de Reims</i>	82
NV	LECLERC BRIANT RÉSERVE BRUT <i>Epernay</i>	105
'19	RAVENTOS I BLANC 'DE NIT' ROSE <i>Conca Del Riu Anoia</i>	38

ask us about a magnum!



holiday cocktails

BELLE DU JOUR - 18

cognac, Benedictine, bubbles

AUTOPILOT - 17

*bourbon, pumpkin jam, egg white**

HOT CHOCOLATE - 16

Green Chartreuse, cardamom, fennel whipped cream

HOT BUTTERED RUM CIDER - 15

*2009 Alcove Plantation Australian rum,
mulled cider, ginger spiced butter*



flight of TSG's selections

27

three 1 oz pours

PRIVATEER NAVY YARD 'BY TSG' RUM

**2009 PLANTATION AUSTRALIA
'ALCOVE SELECT' PALO CORTADO
SHERRY CASK FINISH RUM**

**2010 PIERRE FERRAND 'ALCOVE SELECT'
PAUILLAC CASK COGNAC**