

PAVILION

CHAMPAGNE AND SPARKLING WINE

Luca Paretti LOVO, Brut, Prosecco, NV	13/65
Ivy, Blanc de Blancs, Crémant de Bourgogne, NV	15/75
Perrier-Jouët Grand Cuvee, Champagne “Epernay”, NV	22/110
Moët & Chandon, Champagne “Epernay”, Brut Imperial, NV	26/140
Perrier-Jouët Blason Rosé , Champagne, NV	38/190

DESSERTS 12

Banoffee Bread Pudding, *Banana Bread*, *Toffee Caramel*, *Banana Ice Cream*
Apple Crostada, *Caramelized Apples*, *Maple Sugared Oats*, *Buttermilk Ice Cream*
Black Forest Tarte, *Flowerless Chocolate Cake*, *Cherry Sorbet*, *Vanilla Ice Cream*
Custard Cake, *Blueberry Ice Cream*, *Oatmeal Cookie*, *Viola Petals*
Grandma’s Chocolate Cake, *Dark Chocolate Ganache*, *Roasted Cocoa Ice Cream*
Coffee & Donuts, *Sugared Beignets*, *Coffee Syrup*

Artisinal Cheese Board, *Seasonal Accoutrements* 24

SPECIALTY COFFEES

La Colombe Coffee	5
La Colombe French Press	8
La Colombe Specialty Coffee	7
Hot Chocolate	7
Tealeaves Teas	5

For Parties of six or more an 18% gratuity will be added to your bill

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

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warm asiago bread , whipped 'nduja, local honey	6
artisanal cheese board , seasonal accoutrements	26
green city market veggies , whipped boursin, guacamole	14
oysters , shallot mignonette, horseradish, cocktail sauce	18
salmon poke , soy-ginger vinaigrette, wontons, furikake, ojo	15
yellowtail tuna crudo , shishito powder, apple granita, yuzu aioli	16
crab toast , avocado, radishes, old bay, lemon aioli	18
broiled oysters , garlic parsley butter, serrano, lemon, parmesan	15
prime beef tartare , black garlic aioli, malted gaufrette frites	17
travelle meatballs , poddo classico, basil, pomodoro sauce	18
picadillo empanadas , ground beef, olives, red peppers	19
pibil mangalitsa pork tostadas , avocado, crema, serrano	14
little mac's , american cheese, mac sauce, b&b pickles,	17
roasted squash , pita feta cheese, sunflower seeds, pears, parsnips	12

the mac , prime beef burger, mac sauce, american cheese, b&b pickles	23
grilled lamb burger , grilled flatbread, tzatziki sauce, fresh herbs	21

mushroom flatbread , caramelized onions, blue cheese, port reduction	18
pepperoni flatbread , sausage, pepperonata, mozzarella, basil	18
margherita flatbread , mozzarella, parmesan, tomato	15

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SPARKLING

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WHITE WINE

Huff, Riesling, Rheinhessen, 2017	12/60
Tiefenbrunner, Pinot Grigio, South Tirol, 2017	14/70
Fillaboa Albarino, Rias Baixas, 2017	14/70
Foucher-Lebrun, “Le Mont”, Sancerre, 2017	15/75
Penner-Ash, Viognier, Oregon, 2016	19/95
Chateau de la Créé, Montagny 1er Cru, Chardonnay, Burgundy 2016	18/90

ROSE WINE

Copain Rosé “Tous Ensemble” Anderson Valley, 2017	18/90
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RED WINE

Angela Estate, Pinot Noir, Willamette Valley, 2013	18/90
Domaine Ruet, Gamay, Beaujolais Cru Regnie, 2017	15/75
Presqu’île, Pinot Noir, Santa Maria Valley, 2017	22/110
Elvio Cogno, Nebbiolo, Langhe, Piedmont, 2016	22/110
Gerard Bertrand, Grenache-Syrah, Roussillon, France, 2015	13/65
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2016	21/105
Numanthia, Termes, Tempranillo, Toro Spain, 2015	16/80
Bootleg, Merlot, Petit Syrah, Zinfandel, Napa Valley, 2014	21/105

DIGESTIF

Churchill’s 10yr Tawny Port	12
Hennessy V.S.O.P	22
Limoncello	10
Luxardo Amaro	8
Green Chartreuse V.E.P.	32
Louis XIII (1oz)	200