

january 22, 2019

---

## Soliste

### duck liver gougeres

*neal's yard* coolea cheese

*Magnums of 2013 Soleil Rouge, Rosé de Pinot Noir*

### baja yellowtail crudo

*laura's* avocado, black garlic & caramelized ginger

*Magnums of 2013 St Andelain Sauvignon Blanc, 18 months in Cigar Barrel*

### barely-cooked mackerel

crème fraiche & mint

*2012 L'Age D'Or Chardonnay, 16 Months in 600L Barrels*

### liberty duck

celery root, black trumpet mushrooms & cracklings

*Magnums of 2012 Solitaire, MonoClone Pinot Noir, Single 600L Barrel*

*Magnums of 2013 L'Ambroisie, MonoClone Pinot Noir*

### sonoma lamb

carolina gold rice, 'nduja & chermoula

*La Sauvage, Syrah, 40 months in a single Barrique*

### california cheeses and lavender almonds

*Arpège VTE, Late Harvest Semillon, 4 vintages Solera*

purchase a signed copy of the On Vegetables cookbook for \$49.95

---

chef: jeremy fox    chef de cuisine: andy doubrava  
sous chefs: nguyen bui & nestor silva  
chefs de partie: jeremiah lacsamana, colin chase,  
cecilia ortiz, glenn baldemor, travis hayden,  
jigu kim, joel spadafore & andrew owens

A 3% charge is added by the restaurant to all checks to help offer fully covered healthcare to our employees. Please let us know if you have questions.

