TABLE Thirty 33 Three

GROW • SHARE • EAT

## STARTERS

**HOUSE BREAD** ..... 12

*Fresh-baked batard, fragrant olive oil, garden herbs and whipped cultured butter. (Vegetarian)*

**HARVEST BURRATA** ..... 18

*Pesto, blistered grapes, balsamic, smoked salt, crushed red pepper and pistachio.*

**HUMMUS B'TAHINI** ..... 22

*Smooth garbanzo, marinated olives, feta, pickled red onion, hot honey and fresh herbs; warm house bread. (Vegetarian)*

**SALSICCIA BIANCA** ..... 22

*Tavern crust, white sauce, Italian sausage, fire-roasted poblano, Italian cheeses, oregano and chili flake.*

**STEAK TARTARE** ..... 28

*Hand-cut prime beef tenderloin, shallot, chives, capers, egg yolk, brandy, Dijon and tarragon; crispy potato rösti.**

**WILD MUSHROOM TEMPURA** ..... 17

*Light, golden tempura, togarashi, wasabi-ponzu aioli and house chili crisp. (GF)*

**THAI CRAB SALAD** ..... 27

*Lump crab, avocado, apple, pickled carrot, cucumber, cilantro, basil, mint, coconut vinaigrette, crispy wonton, shallots and sesame.*

## SOUPS AND SALADS

**CAESAR SALAD** ..... 16

*Romaine wedge, black garlic Caesar dressing, Parmesan crisp and crouton.*

**FARM GREENS** ..... 16

*Local greens, toasted candied tree nuts, seasonal fruit, champagne-berry vinaigrette and goat cheese. (Vegetarian, GF)*

**ROASTED ROOT SALAD** ..... 24

*Roasted carrots and beets, pickled red onion, goat cheese, arugula, orange vinaigrette, crispy shallots, toasted pistachios and coffee powder. (Vegetarian, GF)*

**POTATO LEEK SOUP** ..... 16

*Yukon gold potato and caramelized leek, chive oil, smoky bacon lardons and crispy shallots. (GF)*

**FRENCH ONION SOUP** ..... 16

*Slow-cooked onions, rich beef broth, thyme and dry sherry; herb-brushed house croutons and bubbling, golden Gruyère.*

## SIGNATURES

**IBÉRICO PORK SECRETO** ..... 54

*Tender pork secreto, smoky Gruyère farina, confit cabbage, spicy blackberry-black garlic agrodolce, crispy chicharrón and hazelnut gremolata.**

**AUTUMN SCALLOPS** ..... 50

*U-12 sea scallops, sweet potato purée, Spanish chorizo and pear salad, toasted pepita dukkah. (GF)**

**FILET MIGNON** ..... 60

*Center-cut beef tenderloin, roasted cauliflower and buttery Yukon mash, confit leek, red wine bordelaise with rosemary and tarragon, crispy Parmesan tuile. (GF)**

**GOCHUJANG CHICKEN** ..... 38

*Korean fried chicken breast, spicy gochujang-lime glaze, ginger-carrot purée, apple-cabbage slaw and toasted pistachios.*

**SLOW-BRAISED SHORT RIB** ..... 54

*Red wine-braised short rib, hummus, feta, pickled cherry relish, berry lacquer, arugula, pepita dukkah and toasted house bread.*

**GREEN CHILI PAPPARDELLE** ..... 37

*Fresh pappardelle, creamy green chili-Gouda sauce, smoky bacon lardons, sweet fig jam, arugula and sharp pecorino.*

**CRAB-CRUSTED SALMON** ..... 44

*Salmon, buttery lump crab and golden panko; fall succotash of roasted sweet potato, poblano, peas, mushrooms and red onion; apple-honey glaze.**

**ROTUNDA BURGER** ..... 28

*Double smashed brisket patties, American cheese, shaved lettuce, pickles and caper aioli on a toasted bun; beef fat frites and plum ketchup.**

THE SIGNATURE

## JAPANESE WAGYU

*A5 Wagyu beef striploin from Japan. Top-scoring, imported Japanese Wagyu beef, the highest possible ranking, antibiotic- and hormone-free. From Kuroge cattle, this A5 Wagyu is raised by Japanese beef masters who follow traditional methods to produce beef that is recognized around the world for its marbling, velvety texture and sweet flavor. 4 oz.*

— 225 —

## SIDES

**CRAB GRATIN** ..... 28

*Bubbling lump crab gratin, golden herb crust and crispy beef-tallow-fried wontons.*

**CRISPY CHILI POTATOES** ..... 16

*Golden pressed potatoes, house chili crunch, horseradish aioli and fresh chives. (GF)*

**SMOKED FARINA** ..... 12

*Local stone-ground wheat, smoked Gouda, Gruyère, Vermont cultured butter and herbs.*

**CRISPY BRUSSELS** ..... 17

*Beef-fat-fried sprouts, smoky bacon lardons, maple-bourbon gastrique, shaved Manchego and toasted sliced almonds. (GF)*

**BEEF FAT FRIES** ..... 14

*Hand-cut Yukon gold potatoes, beef tallow, garden herbs and garlic; house-made plum ketchup. (GF)*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# SEASONAL COCKTAILS

### INTO THE TREES, YOU & ME
Toasted Jasmine Rice Infused Japanese Whisky · Amontillado · White Miso Honey · Toasted Sesame

*Savory and spirit-forward, with toasted grain, subtle nuttiness, umami richness, and a woodsy aromatic finish. Milk-clarified for a smooth, silky texture and finished with an ube-infused rice paper leaf. $17*

### THE CURRANT RUNS DEEP
Wild Turkey Rare Breed Bourbon · Black Currant · Carpano Antica · Assam Black Tea · Maple · Black Walnut · Red Verjus

*Deep, dark fruit and warming bourbon infused with black tea, walnut, and maple, balanced by bright vinous acidity. $17*

### SWINE & SMOKE
Bacon-Washed Buffalo Trace Bourbon · Maple · Angostura · Smoked Chili

*Rich and smoky with savory bourbon, dark maple, warm spice, and a lingering touch of heat. $17*

### VANILLA CLOUD
Vanilla Vodka · St-Germain · Pear · Lemon · Egg White

*Silky and aromatic, with soft vanilla, ripe pear, elderflower, and bright citrus. $17*

### CIDER, SLOWLY
Cognac · Spiced Apple Cider · Orange · Black Tea · Honey · Ginger · Cardamom · Vanilla · Black Walnut

*Slow-simmered apple cider layered with orange, black tea, honey, warming spice, vanilla, and black walnut, with the rich warmth of Cognac.*

Served hot or cold · With Cognac $17
Alcohol-free $14

### FIRESIDE EMBER
Rye Bourbon · Sweet Vermouth · Allspice Dram · Habanero · Chocolate Bitters

*Bold and warming, with baking spice, bittersweet chocolate, and a slow ember of chile heat. $17*

### LET'S FIGURE IT OUT
Fig & Chamomile Infused Gin · Chai · Vanilla · Orange · Lemon · Black Walnut · Brut Prosecco

*Bright and sparkling with autumn fig, delicate chamomile, warm chai spice and vanilla, grounded by black walnut and finished with flamed cinnamon. $17*

# WINE BY THE GLASS

G = Glass  B = Bottle

## BUBBLES

### JEIO BY BISOL PROSECCO DOC
### VENETO, ITALY
Delightful bouquet, light honey and pear, refreshing.
$11G  $44B

### MEDICI CONCERTO LAMBRUSCO DOC
### REGGIANO, ITALY
Intense ruby red color with fresh fruits, effervescent and dry.
$11G  $44B

## WHITE

### OBERON CHARDONNAY
### LOS CARNEROS, NAPA, CA
Caramelized pear, fresh Fuji and Golden Delicious apple, minerality with torched crème brûlée. $14G  $56B

### TITUS SAUVIGNON BLANC
### NAPA, CA
Citrus, Asian pear, plumeria blooms and a touch of tropical pineapple. $14G  $56B

### LOCATELLI FRIULANO
### FRIULI ISONZO, ITALY
Dry and medium-bodied, wildflowers, honey and saline.
$11G  $44B

### CHÂTEAU MARJOSSE BLANC
### BORDEAUX, FRANCE
Succulent, crisp and clean, with medium body and bright acidity, flinty notes and lemon. $14G  $56B

### MAXIMIN GRÜNHAUS RIESLING
### RUWER-MOSEL, GERMANY
Balanced and refreshing, crisp acidity, and aromas of apple and pear. $11G  $44B

### VANIDADE ALBARIÑO
### RÍAS BAIXAS, SPAIN
Fresh citrus, stone fruit, crisp green apple and a silky texture.
$11G  $44B

## RED

### CASSAGNE COMBARELS ROUGE
### LANGUEDOC, FRANCE
Deep ruby, floral notes, juicy fruit, round with tannins.
$11G  $44B

### TEMPO D'ANGELUS
### BORDEAUX, FRANCE
Chocolate and cedar notes, savory red with blackcurrant, medium body. $14G  $56B

### CLINE SEVEN RANCHLANDS PINOT NOIR
### SONOMA, CA
Ripe red fruit, untamed, depth and richness on the palate, refreshing. $14G  $56B

### ALTA VISTA ESTATE CABERNET
Intense red with purple hues. Fresh berries and cherry aromas, with a hint of violet. Delicate notes of baking spice and a hint of cocoa on the finish. $11G  $44B

### KLINKERBRICK BRICKMASON RED
### LODI, CA
Aromas of baked cherry pie, blackberry jam, smooth.
$11G  $44B

### BORRIGIANO BY IL BORRO RED BLEND
### TUSCANY, ITALY
Vibrant aromas of fresh red fruits reminiscent of cherries and hints of white pepper. $11G  $56B

## ROSÉ

### MAISON SAINT AIX ROSÉ
A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish. $11G  $44B

### TRINQUEVEDEL ROSÉ
### TAVEL, RHÔNE, FRANCE
A full-bodied rosé bursting with ripe strawberry, wild raspberry and hints of white pepper. $14G  $56B