

## Six course tasting menu

\$39

### Vegetarian

cucumber tomatillo gazpacho  
savory flan w/mushrooms, sea beans, nettle & ramp puree

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seared zucchini, miso tahini, summer squash, za'atar creme fraiche  
golden beet, red beet, pickled kohlrabi, cashew poppy seed cream w/ sumac

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spring garlic hush puppy w/ yogurt & mint  
blistered cherry tomato, seared goat cheese tomme w/ basil-chili oil

### Omni

cucumber tomatillo gazpacho  
savory flan w/mushrooms, sea beans, nettle & ramp puree

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smoked duck drumettes w/ foie gras mousse  
golden beet, red beet, pickled kohlrabi, cashew poppy seed cream w/ sumac

\*

lamb tart w/ camembert, sour cherries, maple syrup  
blistered cherry tomato, seared goat cheese tomme w/ basil-chili oil

## Nine course tasting menu

\$125

### Vegetarian

*house-made pickles, Hudson Valley cheese board*  
cucumber tomatillo gazpacho  
savory flan w/mushrooms, sea beans, nettle & ramp puree  
roasted sweet corn, blueberry ginger relish, tomatillo, herb salad

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seared zucchini, miso tahini, summer squash, za'atar creme fraiche  
golden beet, red beet, pickled kohlrabi, cashew poppy seed cream w/ sumac  
tofu banchan, sweet corn, pepitas, kimchi

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seared turmeric mushroom, nettle & ramp puree  
spring garlic hush puppy w/ yogurt & mint  
blistered cherry tomato, seared goat cheese tomme w/ basil-chili oil

### Omni

*house-made pickles, Hudson Valley cheese board*  
cucumber tomatillo gazpacho  
savory flan w/mushrooms, sea beans, nettle & ramp puree  
lobster salad, bib lettuce, scotch bonnet, lemon cucumber

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snow pea chiffonade w/ preserved lemon vin & honey whipped ricotta  
smoked duck drumettes w/ foie gras mousse  
golden beet, red beet, pickled kohlrabi, cashew poppy seed cream w/ sumac

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lamb tart w/ camembert, sour cherries, maple syrup  
blistered cherry tomato, seared goat cheese tomme w/ basil-chili oil  
spring garlic hush puppies w/ yogurt & mint

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hand-rolled chocolate truffles  
complimentary Tannat tote bag



## WINE BY THE GLASS

W=White, Ro=Rose, S=Orange, Re=Red

<b>Verdejo (W)</b> , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2019</i>	\$10/\$48
<b>Egri Csillag (W)</b> , <i>Gal Tibor, North Hungary, HU, 2020</i>	\$12/\$46
<b>Campesino Moscatel (W)</b> , <i>Mingaco, Sur, CL, 2019</i>	\$17/\$66
<b>Arbois Chardonnay (W)</b> , <i>Domaine de la Pinta, Jura, FR, 2017</i>	\$17/\$66
<b>Estrellas Rosado (Ro)</b> , <i>Dionisos Agri. Bio., Castilla-La Mancha, ES, 2018</i>	\$13
<b>Apparente Rose (Ro)</b> , <i>Puech Redon, Languedoc-Roussillon, FR, 2020</i>	\$12/\$46
<b>Obvius (Ro)</b> , <i>Salcheto, Tuscany, IT 2019</i>	\$15/\$58
<b>Where Ya PJS At? (S,Ro)</b> , <i>Maloof, Oregon, USA, 2020</i>	\$17/\$66
<b>Orange (S)</b> , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2020</i>	\$13/\$63
<b>Coenobium (S)</b> , <i>Monastero Trappiste, Lazio, IT, 2019</i>	\$15/\$58
<b>Chinebuli (S)</b> , <i>Kapistoni Wines, Kartli, GE, 2018</i>	\$16/\$62
<b>Eros (S)</b> , <i>Vincent Pironettes, Alsace, FR, 2020</i>	\$17/\$66
<b>Garnacha (Re)</b> , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2019</i>	\$10/\$48
<b>Tinatin Saperavi (Re)</b> , <i>Tinatin Wines, Tbilisi, GE, 2019</i>	\$14/\$54
<b>Nathan K.(Re)</b> , <i>Cabernet Franc, New York, USA, 2019</i>	\$17
<b>Shavkapito (Re)</b> , <i>Kapistoni Wines, Katli, GE, 2019</i>	\$17/\$66
<b>Leb Nat (Sparkling)</b> , <i>Mersel Wine, Bekaa Valley, LBN, 2020</i>	\$17/\$66
<b>Poire Domfront (Sparkling Pear Cider)</b> , <i>Pacory, Normandy, FR, NV</i>	\$12/\$46
<b>Manzanilla Fina (Sherry)</b> , <i>Vina Callejuela, Andalucia, ES, NV</i>	\$14/\$54

### 375mL BOTTLES (about 2 glasses)

<b>Gruner Veltliner (W)</b> , <i>Brundlmayer, Kamptal, AT, 2019</i>	\$32
<b>Pouilly-Fume Les Cris (W)</b> , <i>Cailbourdin, Loire, FR, 2019</i>	\$26
<b>Bandol Rose (Ro)</b> , <i>Chateau de Pibarnon, Provence, FR, 2019</i>	\$38
<b>Rioja Crianza (Re)</b> , <i>Cune, Rioja, ES, 2017</i>	\$20
<b>Les Picasses (Re)</b> , <i>Olga Raffault, Loire Valley, FR, 2006</i>	\$36
<b>Pinot Noir Mt. Jefferson Cuvee (Re)</b> , <i>Cristom, OR, USA, 2019</i>	\$42
<b>Barolo (Re)</b> , <i>Mauro Molino, Piedmonte, IT, 2017</i>	\$45
<b>Little Fred #6 (Re)</b> , <i>Strekov 1075, SK, NV</i>	\$36

## REGULAR SIZE BOTTLES

### BUBBLES

<b>Alma 4</b>	\$58
<i>Alma 4, Chardonnay, Mendoza, AR, 2014</i>	
<b>Champagne Marie Weiss</b>	\$110
<i>Ployez-Jacquemart, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, FR, NV</i>	
<b>Champagne Ployez-Jacquemart Extra Quality Brut</b>	\$130
<i>Ployez-Jacquemart, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, FR, NV</i>	

### WHITE

<b>Oregtokek Harslevelu</b>	\$60
<i>Peter Benedek, Harslevelu, Matra, HU, 2019</i>	
<b>Wax on, Wax Soif Blanche</b>	\$66
<i>Maloof, Grenache Blanc, Marsanne, Viognier, Oregon, USA, 2019</i>	

<b>Mogyoros Sauvignon Blanc</b>	\$60
<i>Gilbesy Winery, Sauvignon Blanc, Szent-Gyorgy-hegy, HU, 2017</i>	
<b>Silberberg Pinot Gris</b>	\$62
<i>Bechtold, Pinot Gris, Alsace, FR, 2017</i>	
<b>Harlots &amp; Ruffians</b>	\$110
<i>La Garagista Farm &amp; Winery, Frontenac Gris, Vermont, USA, 2019</i>	
<b>Edaphos Alder Springs Vineyard Petite Arvine</b>	\$110
<i>Ernst Vineyards, Petite Arvine, California, USA, 2018</i>	

### ORANGE (less funky to more funky)

<b>Tears of Vulcan</b>	\$84
<i>Day Wines, Viognier, Pinot Gris, Muscat, USA 2020</i>	
<b>Mezes Feher Orion</b>	\$80
<i>Maurer, Mezes Feher, Subotica Horgos, SRB, 2018</i>	
<b>Praruar</b>	\$74
<i>Il Censo, Cataratto, Sicily, IT, 2017</i>	

### ROSE

<b>Oreads</b>	\$58
<i>Papras Winery, Black Muscat, Tyrnavos, GR 2020</i>	

### RED

<b>Budeshuri</b>	\$78
<i>Nikolas Marani, Saperavi, Kakheti, Georgia, 2018</i>	
<b>Ciliegiolo</b>	\$94
<i>Fattoria Fibbiano, Ciliegiolo, Tuscany, Italy, 2016</i>	
<b>Fournier Bourgogne Pinot Noir</b>	\$95
<i>Domaine Jean Fournier, Pinot Noir, Burgundy, FR, 2018</i>	
<b>Benedic</b>	\$66
<i>Monastro Suore Cistercensi, Vitorchiano, IT, 2019</i>	
<b>Indigeaux</b>	\$104
<i>Frenchtown Farms, Merlot, Cabernet Sauvignon, Semillon, California, USA, 2016</i>	
<b>Sous L'Etoile</b>	\$120
<i>Domaine Des Enfants, Cotes Catalanes, FR, 2016</i>	
<b>Grosse Wanderlust</b>	\$126
<i>2Naturkinder, Regent, Franken, Germany, 2016</i>	
<b>Rosso de Veo</b>	\$155
<i>Paolo Bea, Sagrantino, Umbria, Italy, 2012</i>	

### CIDER

<b>Lindner's Dry Cider</b>	\$6
<b>Barrika Basque Cider</b>	\$11
<b>Anxo Hereford Gold Cider</b>	\$8
<b>B. Nektar Zombie Killer (w/honey &amp; cherry)</b>	\$12

### BEER

<b>Monstruo de Agua (w/prickly pear and lemon balm)</b>	\$8
<b>Non sequitur 'That's gonna be a no from me dog' Golden stout</b>	\$9
<b>Arrowood 'Mohonk' Pale Ale</b>	\$10
<b>Gosefish Hibiscus Cranberry Gose (gf)</b>	\$10
<b>Industrial Arts Yes Farms, Yes Beers IPA</b>	\$8
<b>Industrial Arts Tools of the Trade Extra Pale Ale</b>	\$8
<b>Industrial Arts Hazy IPA Wrench</b>	\$8