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## **mangalitsa & melon charcuterie**

dom bott frères, cv particuliere pinot gris, alsace, france 2003  
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blackthorn cider - england

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## **smoked uni, "hot & sour soup" gelée, tomato**

schimmts kinder randersckerer sonnenstuhl, scheurebe spatlese trocken, germany, 2004  
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hitachino nest, red rice ale, japan

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## **green bean & beet salad, ham gribiche**

quinta do monte d'oiro, madrigal viognier, estremadura, portugal 2007  
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reissdorf, kölsch, germany

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## **pork belly, stone fruit, tamale**

conte leopardi, rosso carnero rosato, italy 2007  
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de dolle brouwers, oerbier, belgium

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## **italian sausage & peppers, garlic bread sauce**

lucie et auguste lignier, bourgogne pasetoutgrains, france 2006  
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brasserie dupont, foret organic saison, belgium

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## **preserved lemon cavatelli "carbonara"**

jm raffault, clos de capucins, chinon, loire valley, france 2006  
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schneider weissbier brewery, hopfen-weisse ale, germany

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## **loin & leg, fixins**

vaona, amarone della valpolicella, italy 2005  
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dogfish head, indian brown ale, delaware

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## **bacon & eggs**

## **honey glazed ham ice cream, pineapple, pork crackling, "cracker jacks"**

ch vari, reserve monbazillac, france 2003  
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brouwerij contreras valeir extra belgian pale ale, belgium

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menu \$130 wine pairing \$55 beer pairing \$45