

The Library

BY THE GLASS...

Champagne and Sparkling Wines

Pol Roger, Brut, Champagne, France, M.V.	\$29
Prosecco Bocelli, Extra Dry, D.O.C., Veneto, Italy, M.V.	\$15

White & Rosé Wines

Gianni Gagliardo, Fallegro, Favorita, Piedmont, Italy, 2014	\$14
Montinore Estate, Pinot Gris, Willamette Valley, Oregon, USA, 2015	\$15
Marco Felluga, Pinot Grigio, Collio, Friuli, Italy, 2015	\$16
Domaine Bourillon Dorleans, Coulee d'Argent, Vouvray Sec, Chenin Blanc, Vouvray, France	\$15
Louis Latour, Chablis, Chardonnay, Burgundy, France, 2014	\$21
Rombauer Vineyards, Chardonnay, Carneros, California, USA, 2014	\$24
Dr. Loosen, Riesling, Ürziger Würzgarten, Mosel, Germany, 2013	\$19
Jean-Luc Colombo Rosé, Grenache, Cinsault, Syrah, Provance, France, 2015	\$18

Red Wines

Stephane Airon, Gamay, Morgon Côte du Py, Beaujolais, France, 2014	\$20
Hartford Court, Pinot Noir, Russian River Valley, California, USA, 2013	\$26
Château Grand Barrail, Lamarzelle Figeac, Grand Cru, Saint-Emilion, Bordeaux, France	\$28
Mount Veeder Winery, Cabernet Sauvignon, Napa Vallet, California, USA, 2013	\$25
Dominio del Plata, Susana Balbo, Malbec, Cabernet Sauvignon, Mendoza, Argentina, 2012	\$19

Sweet Wines

Château Rieussec, Sémillon, Sauvignon Blanc, 1 ^{er} Grand Cru Classé, Sauternes, France, 2006	\$28
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Water

Voss Still & Sparkling 880ml	\$8.5
San Pellegrino 1 Liter	\$10
Voss & San Pellegrino Half Bottle	\$7

An extensive wine list is available.

STARTERS

Wild Burgundy Snails, Maitakes, Garlic Butter**	\$13
Mesclun Greens*/** <i>Red Wine Vinaigrette</i>	\$13
Baby Arugula*/** <i>Olive Oil and Balsamico</i>	\$13
Lentil and Chorizo Soup <i>Grilled Baguette</i>	\$15
Endive and Arugula Salad*/** Goat Cheese, Dried Grapes and Spiced Nuts	\$15
Mushroom and Parmesan Tart* <i>Artichoke, Frisee and Pickled Shallot</i>	\$16
Smoked Salmon Roll <i>Fennel, Radish and Espelette Crackers</i>	\$21
Beef Carpaccio <i>Beets, Kale and Mustard Aioli</i>	\$23
Australian King Prawns <i>Chick Peas, Piquillo Pepper and Swiss Chard</i>	\$24

MAIN COURSES

Fresh Pasta* <i>Mushrooms, Butternut Squash and Parmesan</i>	\$28
Yellow Fin Tuna** <i>Artichoke, Fingerlings and Arugula</i>	\$34
Atlantic Cod** <i>Parsnips, Carrots and Swiss Chard</i>	\$36
Sea Bass** <i>Basmati Rice, Cauliflower and Squash</i>	\$41
Slow Cooked Duck Leg** <i>Heirloom Beans, Brussels and Delicata</i>	\$34
Lamb Shank** <i>Polenta, Root Vegetables and Haricots Vert</i>	\$38
Bison Ribeye <i>Sweet Potato, Mushrooms and Cabbage</i>	\$45
Vegetarian* Gluten Free**	

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

Before placing your order, please inform your server if a person in your party has a food allergy

Please be advised no split check

All prices are exclusive of service