

Forepaugh's

SOCIAL HOUR MENU

3:30 PM – 5:00 PM

Available in the Bar & Parlour

LITTLE GEM SALAD 10

cucumber, hazelnuts, herbs

CIOPPINO 18

*fish stew, spices, tomato, fried sourdough,
fennel*

ROSEMARY GARLIC FRIES 10

fontina cheese

TUNA TARTARE* 20

*tonnato, fennel, salsa verde,
preserved lemon*

TRUFFLE FRIES 12

shaved truffle

BRUSSELS SPROUTS 10

pancetta, sea beans

RED WINE BRAISED RIBS 14

agrodolce, fried shallots, chives

CHARCUTERIE BOARD 18

*artisanal meats, italian cheeses, cherries,
nuts, mostarda, crackers*

IRVINE PARK BURGER 16

*wagyu, brisket & chuck, white cheese,
fried onion, pickle*

FRIED CHICKEN SANDWICH 16

spice rub, parmesan-garlic aioli, semi-dried tomato

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

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3:30 PM – 5:00 PM

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COCKTAILS 12

OLD FASHIONED

*bourbon, rye, bittered orange & cherry,
cinnamon, aromatic bitters*

ESTATE MARGARITA

*tequila, mezcal, orange, grapefruit elixir,
lime, sal de gusano*

AUTUMN NEGRONI

gin, vermouth, brown butter

GIBSON

gin, vermouth, orange, pickled onion

ST. PAULITAN

*vodka, orange liqueur, cranberry, hibiscus,
lime, orange bitters*

WINES BY THE GLASS 9

VINHO VERDE

CHARDONNAY

CAB FRANC

PINOT NOIR

BEER 6

3 FLOYD'S

Zombie Dust American Pale Ale

FALLING KNIFE

Freischütz German Pilsner

BEER 3

COORS LIGHT

HEINEKEN

SPIRITLESS 6

HIBISCUS COOLER

cranberry, hibiscus, lime, seltzer

ATHLETIC GOLDEN ALE N/A

Forepaugh's

Once the crown jewel of the Irvine Park neighborhood, Forepaugh's was built in 1870 by St. Paul pioneer Joseph Forepaugh. By the 1970s, the mansion had fallen into disrepair and was even considered for demolition. This historic landmark was twice revived by Mr. Bruce Taher, who restored it into a chef-led dining destination – ghosts and all. After closing its doors in 2019, seemingly for good, this glowing masterpiece was brought back to life in 2024, reopening to the community as a premiere dining experience.

SMALL PLATES

SAFFRON MUSSELS 22
saffron cream, sherry, grilled sourdough
BURRATA 18
pistachio pesto, fig, nasturtium
RED WINE BRAISED RIBS 16
agrodolce, crispy shallot, chive
TUNA TARTARE* 20
tomato, fennel, salsa verde,
preserved lemon

VEGAN BEETS 14
golden & ruby beets, toasted
walnut, cucumber, saba

BEET FONDUTA 16
golden & ruby beets, fontina cheese, pistachio
GORGONZOLA & ENDIVE SALAD 17
toasted walnut, apple, fine herbs
LITTLE GEM SALAD 12
cucumber, hazelnuts, herbs
CIOPPINO 24
fish & shellfish stew, spices, tomato,
fried sourdough, fennel

PASTAS

All pastas are made in-house and available as small plates or entrées.

MAFALDE BOLOGNESE
24 | 32
rich pork & beef ragù,
porcini
BLUE CRAB AGNOLOTTI VERDE
24 | 36
blue crab, lemon,
dill

CACIO E PEPE
25
bigoli, pecorino romano,
zanzibar peppercorn
VEGAN AGLIO E OLIO
24
garlic, parsley, calabrian
chile, olive oil

SHELLFISH RIGATONI
25 | 35
shrimp, calamari, clams, mussels,
spicy tomato ragù
ORECCHIETTE
21 | 28
duck sausage, broccoli rabe,
calabrian chile

ENTRÉES

SEARED SALMON 36
fregola sarda, pomodoraccio, artichoke,
pickled cherry tomato
VEGAN FENNEL 28
flowering cauliflower, ginger, orange, farro
STEAK FRITES* 69
ribeye – choice of: au poivre, béarnaise,
gorgonzola mornay
LAMB CHOPS* 59
chimichurri, black garlic, chianti risotto

PETITE FILET SURF & TURF* 63
beef tenderloin, jumbo shrimp,
lobster reduction
BEEF WELLINGTON* 65
mushroom duxelles, potato confit,
bordelaise sauce, seasonal vegetables

ADDITIONS:
Scallops 22
Lobster Tail 26

ROASTED SEA BASS 57
miso glaze, farro risotto, flowering
cauliflower
IRVINE PARK BURGER* 24
wagyu brisket & chuck, white cheese,
fried onion, pickles, frites
ROASTED CHICKEN 32
lemon brined, charred broccolini,
pommes puree

SIDES

POTATO
PURÉE 12
yukon golds
ROSEMARY - GARLIC
FRIES 12
fontina cheese

BRUSSELS
SPROUTS 15
pancetta, sea beans, saba

FLOWERING
CAULIFLOWER 13
parmesan, brown butter
FARRO
RISOTTO 13
seasonal vegetables, parmesan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
**to recover the fees paid out to the credit card companies, a 3% credit card fee will be charged on all credit card transactions.

Forepaugh's

COCKTAILS 17

OLD FASHIONED
bourbon, rye, orange, cherry, bitters

GIBSON
gin, vermouth, orange bitters,
pickled onion, brine

IRVINE PARK SWIZZLE
rum, pineapple, vanilla, lime,
mint, bitter orange

PAPER PLANE
bourbon, lemon, amaro, aperol

EVERGREEN COLLINS
gin, lemon, rosemary,
cherry vanilla bitters, seltzer

ESTATE MARGARITA
tequila, mezcal, orange, grapefruit elixir,
lime, sal de gusano

OAK MANHATTAN
rye, vermouth, acorn, bitters

THE VICTORIAN
vodka, lemon, bubbles, bitters, lavender, sparkles

PIG'S EYE SIDECAR
apple brandy, orange, lemon, pilsner

ST. PAULITAN
vodka, orange, cranberry, hibiscus, lime

AUTUMN NEGRONI
gin, vermouth, brown butter wash, campari

RAMSEY HOUSE SOUR
bourbon, lemon, demerara, root beer bitters

PENICILLIN
scotch, ginger, lemon, honey, bee pollen

SPIRITLESS

SEASONAL TONIC 10
tonic, lingonberry, pink peppercorn,
thyme, blood orange

HIBISCUS COOLER 10
cranberry, hibiscus, lime, seltzer

A MOCK-CILLIN 10
honey, lemon, ginger, pollen, seltzer

AMARO FALSO 14
large rock, lemon

PHONY NEGRONI 14
large rock, orange

*selections and pricing vary
vintages subject to change

WINE

SPARKLING
Veuve Clicquot, NV Brut FR 25 | 105
Prosecco Rosé, Bisol "Jeio", NV, IT 13 | 75

RIESLING
Dr. Loosen "Dr. L", Mosel, DE 11 | 42

PINOT GRIGIO
Cantina Bolzano, Alto Adige, IT 13 | 69

SAUVIGNON BLANC
Loveblock, Marlborough, NZ 15 | 58
Merry Edwards, Sonoma, CA 22 | 85

CHARDONNAY
Sonoma Cutrer "les Pierres", Sonoma County 18 | 70
Kumeu River Village 2024, NZ 16 | 62

PORTUGUESE WHITE
Broadbent Vinho Verde, PT 11 | 42

ROSE
Bieler Père et Fils, FR 11 | 42
Château Musar "Jeune" Rosé, LB 15 | 58

PINOT NOIR
Left Coast "Cali's Cuvée", Willamette Valley, OR 15 | 58
Domaine Nico "Grand Père", 2022, AR 24 | 94

ITALIAN RED
Vietti "Trevie", Barbera d'Asti, IT 17 | 65
Feudo Montoni, Nero d'Avola, Sicily, IT 17 | 65

CABERNET SAUVIGNON
Broadbent, North Coast, CA 11 | 42
Katherine Goldschmidt, Alexander Valley, CA 17 | 65

RHÔNE VALLEY
JL Chave "Mon Coeur", Côtes-du-Rhône, FR 16 | 62

MALBEC
Catena "Vista Flores", Mendoza, AR 11 | 42

BOTTLED BEER

PERONI 8
ATHLETIC GOLDEN ALE N/A 8
MILK & HONEY 'LITTLE DIPPER' CIDER 10
OMMEGANG 'HENNEPIN' FARMHOUSE SAISON 8
CASTLE DANGER GEORGE HUNTER STOUT 8

DRAFT BEER 10

3 FLOYD'S - Zombie Dust
American Pale Ale
FAIR STATE - Mirror Universe
Hazy IPA
FALLING KNIFE - Freischütz
German Pilsner
SCHELL'S - Peanut Butter Chocolate
Porter

WINE MENU

Forepaugh's

RESTAURANT

Bin		Bottle	Rating	Bin		Bottle	Rating
SPARKLING				WHITE BURGUNDY (CHARDONNAY) (continued)			
11	Prosecco, Bisol "Jeio" Rose NV IT	\$52		128	Macon-Verze, Domaine Leflaive 2023	\$155	
10	Roederer Estate Brut, Anderson Valley CA NV	\$59		126	Chassagne-Montrachet, Maison Louis Jadot 2021	\$175	
CHAMPAGNE				130	Chablis Grand Cru Blanchots, Louis Jadot 2023	\$275	
20	L'Hoste Brut "Origine" NV	\$90		131	Corton-Charlemagne Grand Cru, Louis Jadot 2023, half bottle	\$375	96
22	Veuve Clicquot NV	\$105		129	Chablis Grand Cru "Blanchots", Laroche 2014	\$375	94
23	Charles Heidsieck Brut Reserve NV	\$195		WHITE BORDEAUX			
24	Dom Ruinart Blanc de Blancs NV	\$225		142	Château Jacquet 2021	\$42	
38	Billecart Salmon Brut Rose	\$225		144	Comtesse de Malet, Roquefort 2021	\$48	
39	Taittinger Comtes de Champagne Blanc de Blancs 2007	\$595	95	143	Château Recougne 2022	\$50	
25	Taittinger Blanc de Blancs, Comte de Champagne 2012	\$600	95+	146	Château Gravelle Lacoste, Graves	\$54	
36	Billecart Salmon Brut Reserve NV, Magnum	\$600		145	Trebiac, Graves 2019	\$55	
27	Dom Perignon 2008	\$650	96	140	Château Grand Jean 2023	\$65	
31	Krug MV Grand Cuvee 171me Edition	\$650	97	141	Château Millet "la Cloche" NV	\$75	
26	Dom Perignon 2013	\$700	95	150	Ygrec d'Yquem 2014	\$320	
37	Roederer Cristal Brut 2015	\$750	100	151	Chateau d'Yquem, Sauternes 2001	\$1,260	100+
40	Roederer Cristal Brut 2009	\$875	95+	148	Pavillon Blanc du Chateau Margaux 2010/2011/2013/2015	\$1500	
41	Dom Perignon Rose 2005	\$875	93	149	Château Haut Brion Blanc, Pessac-Leognan 2006	\$1900	95
32	Krug Brut 2006	\$1295	97	147	Pavillon Blanc du Chateau Margaux 2010, Magnum	\$2500	92
42	Dom Perignon 2012, Magnum	\$1,750	96	RHONE VALLEY WHITES			
30	Salon le Mesnil 2006	\$2000	95	161	Côtes du Rhone Blanc, Chateau Pegau "Lone"	\$58	
35	Krug Clos du Mesnil 2002	\$2200	98+	160	Louis Max Sud "le Bon Homme", Viognier 2019	\$60	
29	Salon le Mesnil 2004	\$2250	96	162	Châteauneuf du Pape Blanc, Domaine de Pegau		
28	Salon le Mesnil 2002	\$2750	95		"Cuvee Reservee" 2022	\$140	
34	Krug Brut 2002, Magnum	\$3295	97+	163	Hermitage Blanc, Delas "les Tourettes" 2023	\$225	96+
RIESLING				164	Hermitage Blanc, Jean-Louis Chave 2022	\$750	95+
50	Dr. Loosen "Dr. L", Mosel GR	\$40		ROSES			
51	Trimbach "Cuvee Frederic Emile" 2018	\$225	97+	170	Bieler Père et Fils, Provence FR	\$42	
PINOT GRIGIO/PINOT GRIS				172	Dry White Zinfandel, Turley Cellars 2023	\$56	
60	Pinot Gris, Chehalem, Willamette Valley OR 2022	\$42		174	Chateau Musar Rose "Jeune" Lebanon	\$58	
62	Pinot Grigio, Pierpaolo Pecorari, Friuli IT 2023	\$42		171	La Spinetta il Rose de Casanova 2023 IT	\$65	
61	Pinot Grigio, Cantina Bolzano, Alto Adige IT	\$52		176	Bandol Rose, Terrebrune 2022	\$75	93
SAUVIGNON BLANC				177	Bandol Rose, Chateau Pradeaux 2014, Magnum	\$165	93
74	Justin, Paso Robles CA 2023	\$40		175	Chateau Simone "Palette" 2023	\$219	94
73	Freemark Abbey, Napa CA 2023	\$55		PINOT NOIR			
70	Loveblock, Marlborough NZ	\$58		184	Left Coast Cellars, Willamette Valley OR	\$58	
72	Merry Edwards, Russian River CA 2023	\$85		180	Boen, Sonoma-Santa Barbara-Monterey CA 2022	\$60	
CHARDONNAYS				187	Domaine Nico "Grand Pere" Argentina 2022	\$94	94
82	La Crema, Monterey CA 2022	\$42		181	Archery Summit, Dundee Hills OR 2023	\$105	
80	Kendall Jackson Vintner's Reserve CA	\$45		182	Shea Wine, Willamette Valley, OR 2019	\$120	
87	Stag's Leap Winery, Napa CA 2022	\$55		190	Burn Cottage Sauvage Vineyard (New Zealand) 2021	\$155	97
93	Kumeu River Village 2024 NZ	\$62		183	Domaine Serene "Evanstad Reserve"		
88	Emblem by Michael Mondavi, Napa CA 2022	\$65			Willamette Valley 2021	\$175	
89	Jordan, Sonoma 2022	\$69		191	Dumol Ryan Vineyard 2022 Sonoma	\$210	97+
83	The Hilt Estate, Santa Rita Hills CA 2021	\$70		189	Bodega Chacra Pinot Noir "Treinta y Dos" 2021	\$250	96
92	Sonoma Cutrer "les Pierres" 2023, Sonoma	\$70		186	Domaine Serene Monogram, Willamette Valley OR 2006	\$650	
94	Ramey Russian River Valley 2023	\$90	95	185	Domaine Serene Monogram, Willamette Valley OR 2016	\$750	
81	Rombauer, Carneros CA	\$90		MERLOT			
86	Cakebread, Napa CA 2023	\$95		200	Stag's Leap Winery, Napa CA 2020	\$75	
90	Hamilton Russell, South Africa 2022	\$120		201	Pahlmeyer, Napa CA 2012	\$190	
84	Kistler "les Noisetieres", Sonoma Coast CA 2021	\$150		CABERNET SAUVIGNON AND CABERNET BLENDS			
101	Gaja Rossj Bass, Piemonte IT 2021	\$190		256	Broadbent North Coast CA	\$46	
85	Peter Michel "La Carriere", Knight's Valley CA 2022	\$195	96-98	256	Ghost Pines	\$54	
91	Grgich Hills Paris Tasting Commemorative 2021	\$270		220	Quilt, Napa Valley CA	\$65	
WHITE BLENDS				221	Justin, Paso Robles CA	\$62	
102	Pine Ridge Chenin Blanc-Viognier CA 2023	\$40		264	Katherine Goldschmidt Sage Canyon Vineyard 2023	\$66	
100	Conundrum CA 2022	\$42		224	Oakville Exposure, Napa CA 2006	\$75	
105	Antinori Castello Della Sala Cervaro della Sala 2022	\$150	94	222	Stags Leap CAB 2021	\$90	
104	Ornellaia Bianco, Tenuta dell'Ornellaia 2020	\$425	95	223	Turley Cellars, Napa CA 2021	\$115	94
PORTUGUESE AND SPANISH WHITES				225	Jordan, Alexander Valley CA 2020	\$120	
106	Vinho Verde, Broadbent Portugal	\$42		255	Dariosush "Caravan" 2020	\$150	
108	Albarinho, Pazo de Bruxas 2023	\$64		226	Caymus Vineyards, 50th Anniversary CA NV IL	\$155	
107	Envinate "Benji" Blanco 2023	\$63	94	232	M by Mondavi, Napa CA 2016	\$250	
LOIRE VALLEY WHITES				229	Robert Mondavi Maestro, Napa CA 2014	\$285	
112	Pouilly Fume "Calcite", Francois Blanchet 2023	\$42		230	Freemark Abbey, Napa CA 2019, Magnum	\$300	
113	Touraine "les Deux Tours" Sauvignon Blanc 2022	\$45		236	Stag's Leap Wine Cellars Cask 23, Napa CA 2010	\$350	
111	Sancerre, Domaine Daulny 2023	\$50		231	M by Mondavi, Napa CA 2012	\$360	
115	Sancerre, St. Pierre	\$70		233	M by Mondavi, Napa CA 2018	\$360	
114	Vouvray "le Haut Lieu" Domaine Huet 2019	\$75	95	235	Caymus Vineyards Special Selection, Napa CA 2018	\$410	
116	Vouvray Moelleux, Huet Cuvee Constance 2018, 500ml	\$325	100	265	Rudd Oakville Estate 2007	\$435	97
WHITE BURGUNDY (CHARDONNAY)				259	Dunn Howell Mountain 2019	\$450	96+
120	Mâcon-Lugny, Cave de Lugny "les Charmes"	\$55		238	Favia Wines, Coombsville CA 2017	\$495	97
125	Mâcon Village, Joseph Drouhin 2022	\$60		239	Favia Wines, La Magdeleine, Napa CA 2019	\$495	96
123	Pouilly-Fuisse Vieilles Vignes "la Vercherre", Domaine Barraud 2020	\$65		248	Spottswoode Napa Valley 2019	\$520	100
121	Chablis, Chevalier de la Cree 2020	\$75		234	Caymus Vineyards Special Selection, Napa CA 2009	\$525	97
124	Chablis, Drouhin-Vaudon 2022	\$80		237	Continuum Red, Napa CA 2018	\$550	97+
122	Mâcon-Fuisse, Domaine Barraud 2022	\$100		240	Joseph Phelps Insignia, Napa CA 1999	\$550	99
				254	Peter Michael les Pavots 2016	\$575	95
				253	Peter Michael Cabernet Sauvignon les Pavots 2013	\$595	98+
				252	DVO Napa Valley Cabernet Sauvignon 2021	\$600	96
				242	Joseph Phelps Insignia, Napa CA 2019	\$675	96

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Bin		Bottle	Rating	Bin		Bottle	Rating
CABERNET SAUVIGNON AND CABERNET BLENDS (continued)				RED BURGUNDY (continued)			
246	Opus One, Napa CA 2019	\$700	97-99	501	Santenay, Joseph Drouhin 2021	\$120	
241	Joseph Phelps Insignia, Napa CA 2014	\$725	95	503	Gevrey-Chambertin, Maison Louis Jadot 2019	\$150	
245	Opus One, Napa CA 2014	\$795	96	506	Moulin-a-Vent, Chateau du Moulin-a-Vent "la Rochelle" 2020	\$160	
244	Colgin, Tyschon Hill 2018	\$825	98+	510	Morgon Cote de Py, Louis Jadot 2023, Magnum	\$238	92
243	Colgin, Tyschon Hill 2006	\$845	98	504	Monthelie Rouge, Coche-Dury 2019	\$725	
249	Dominus, Napa CA 2016	\$850	100	508	Corton Grand Cru, Domaine de la Romanee-Conti 2022	\$2100	94
265	Ridge Monte Bello 2007	\$875	95	509	Echezeaux Grand Cru, Domaine de la Romanee-Conti 2022	\$2100	95
264	Ridge Mnte Bello 2009	\$895	98	LOIRE VALLEY REDS			
263	Shaffer Hillside Select 2018	\$895	98	600	Chinon "les Georges", Chateau Petit Thoars 2021	\$48	
258	Joseph Phelps Insignia 1997, Magnum	\$1250	100	RED BORDEAUX			
257	Peter Michael les Pavots 2013, Magnum	\$1500	98+	701	Chateau de Lascours, St.-Emilion 2019	\$90	
247	Opus One, Napa CA 2019 Magnum	\$1850	97-99	730	Chateau Brown Pessac-Leognan 2016	\$115	94
1	Silver Oak Alexander Valley 2014, Imperial (6L)	\$2150		734	Reserve de Malartic, Pessac-Leognan 2019	\$115	94
250	Heitz Cellars Martha's Vineyard, Napa CA 1985	\$2500	100	702	Chateau Paloumey, Haut-Medoc 2009	\$150	
ZINFANDEL AND SYRAH				700	Amiral de Beychevelle, St.-Julien 2018	\$165	
262	Ridge Zinfandel Pagani Ranch 2023	\$110	98	733	Chateau Monbousquet St-Emilion 2018	\$180	95
260	Turley Cellars Rattlesnake Ridge 2022	\$125	94+	732	Chateau Langoa Barton St. Julien 2016	\$200	95
261	Shiraz, Dariosush Signature 2021	\$195		728	Domaine de Chevalier 2004	\$210	93-95
WASHINGTON STATE REDS				731	Chateau Malescot St Exupery Margaux 2018	\$225	95
811	Andrew Will "Sorella" 2018	\$150	96+	703	Chateau Calon Segur, Sr.-Estephe 2011	\$280	
812	Quilceda Creek Cabernet Sauvignon 2021	\$400	96+	704	Chateau d'Issan, Margaux 2010	\$295	94
SPANISH REDS				724	Chateau Duhart-Milon, Pauillac 1996	\$400	95
280	Pingus Psi 2022	\$75	94	710	Chateau Leoville-Poyferre, St.-Julien 2010	\$400	94
287	Envinate Albahra Tinto 2023	\$75	94	712	Chateau Leoville-Barton, St.-Julien 2005	\$425	96
283	Corullon, Descendientes de Jose Palacios 2022	\$90	96	711	Chateau Leoville-Barton, St.-Julien 2000	\$450	95+
288	Il Nido Clio	\$90	93	739	Chateau Pichon Baron, Pauillac 2013	\$485	94
282	Rioja, Lopez de Heredia Vina Tondonia Reserva 2011	\$100	94	721	Chateau Pontet-Canet, Pauillac 2009	\$525	100
284	Vega Sicilia Valbuena 2007	\$380		715	Chateau Lynch-Bages, Pauillac 2009	\$535	96
286	Vega Sicilia Unico Gran Reserva 2003	\$1150	94+	725	Chateau La Mission Haut Brion, Pessac-Leognan 2017	\$575	96+
CENTRAL AND SOUTHERN ITALIAN REDS (TUSCANY, ABRUZZO AND SICILY)				705	Chateau Cos d'Estournel, St.-Estephe 2005	\$595	98
300	Montepulciano d'Abruzzo, Cirelli,	\$42		708	Chateau Leoville-Poyferre, St.-Julien 2005	\$595	98
304	Chianti, Banfi 2022	\$42		709	Chateau Leoville-Poyferre, St. Julien 2009	\$595	98
301	Casanova di Neri "Irosso", Toscana 2022	\$60		713	Chateau Pichon Baron, Pauillac 2005	\$595	95
303	Chianti Riserva, Drealino 2020	\$60		714	Chateau Lynch Bages, Pauillac 2000	\$600	97
335	Chianti Classico Riserva, Carpineto 2021	\$60		722	Chateau Beychevelle, St.-Julien 2000	\$625	
320	Nero d'Avola, Feudo Montoni Sicily	\$65		706	Chateau Cos d'Estournel, St.-Estephe 2009	\$625	100
336	Etna Rosso, Graci "Arcuria" 2021	\$160	95	719	Chateau Pichon Lalande, Pauillac 2000	\$650	96
306	Brunello di Montalcino, Casanova di Neri 2019	\$185	95	723	Chateau Ducru-Beaucaillou, St. Julien 2009	\$695	98
307	Sette Ponti Oreno Riserva 2021	\$220	94	726	Chateau La Mission Haut Brion, Pessac-Leognan 2020	\$740	100
308	Castellare di Castellino I Sodi di San Niccolo 2019	\$225	95	738	Chateau Leoville las Cases, St.-Julien 2005, Magnum	\$1150	98
310	Tignanello, Antinori 2021	\$225	98	735	Chateau l'Angelus, St.-Emilion 2000	\$1495	99
321	Fattoria le Pupille Saffredi 2020	\$240	95	727	Chateau Ducru-Beaucaillou, St.-Julien 2005, Magnum	\$1775	97
309	Tignanello, Antinori 2006	\$450		737	Chateau Latour, Pauillac 2015	\$1800	98
330	Brunello di Montalcino, Valdicava 2016	\$450	96	716	Chateau Lafite-Rothschild, Pauillac 2005	\$1975	96
331	Brunello di Montalcino, Valdicava 2007	\$500	96	717	Chateau Mouton-Rothschild, Pauillac 2005	\$1975	98
312	Ornellaia 2013	\$525	96	729	Chateau Mouton-Rothschild Pauillac 2019	\$2000	98-100
314	Ornellaia 2009	\$525	97	718	Chateau Margaux, Margaux 2000	\$2250	99
315	Ornellaia 2006	\$525	97	736	Chateau Mouton Rothschild, Pauillac 2020, Magnum	\$3000	97+
316	Ornellaia 2004	\$525	95	2	Chateau Talbot 2015, Imperial (6L)	\$5000	
332	Brunello di Montalcino, Valdicava 2005	\$550	98	RHONE VALLEY REDS			
311	Ornellaia 2016	\$575	98	802	Cotes du Rhone, JL Chave "Mon Coeur"	\$60	
313	Ornellaia 2010	\$575	97+	801	Cotes du Rhone, Chateau St. Cosme "les Deux Albions" 2018 1.5L	\$90	
334	Brunello di Montalcino, Casanova di Neri "Tenuta Nuona" 2017, Magnum	\$600	96+	800	Chateaufeuf du Pape, E. Guigal 2020	\$130	97
317	Ornellaia 1998	\$625	94	806	Saint-Joseph, Jean-Louis Chave 2022	\$240	92
333	Brunello di Montalcino Riserva, Valdicava "Madonna del Piano" 2019	\$700	100	807	Hermitage, Jean-Louis Chave 2022	\$750	95
337	Sassicaia 2019	\$789	94	808	Chateaufeuf du Pape, Clos St. Jean "Sanctum Sanctorum" 2018, Magnum (1.5L)	\$800	95
318	Brunello di Montalcino, Biondi-Santi 2018	\$1400	98	805	Chateaufeuf du Pape, Chateau de Beaucastel "Homage a Jacques Perrin" 2005, Double-Magnum	\$875	97+
NORTHERN ITALIAN REDS (PIEMONTE AND VENETO)				804	Chateaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000 Magnum	\$1865	100
418	Barbera d'Asti, Vietti "Trevie"	\$75		803	Chateaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000, Double-Magnum	\$3725	100
417	Barolo, G. D. Vajra "Albe" 2020	\$90	94	CHILEAN REDS			
400	Amarone della Valpolicella, Tomasso Bussola 2018/2019	\$195		901	Concha y Toro Cabernet Sauvignon Don Mechor 2021	\$330	WS-WOTY
408	Barolo le Vigne, Luciano Sandrone 2014	\$395	94	AUSTRALIAN REDS			
401	Barolo Ravera, Vietti 2017	\$400	95	351	Shiraz, Thistledown "The Cuning Plan" 2022	\$55	93
409	Barolo le Vigne, Luciano Sandrone 2012	\$415		353	Penfolds Grange 2002	\$1210	98+
403	Barolo Canubbi Boschis, Luciano Sandrone 2012	\$415	94+	350	Henschke Hill of Grace Shiraz 2008	\$2000	97
407	Barolo le Vigne, Luciano Sandrone 2015	\$425	95+	ARGENTINE REDS			
404	Barolo Canubbi Boschis, Luciano Sandrone 2011	\$435	95	270	Malbec, Catena "Vista Flores", Mendoza AR	\$45	
405	Barolo Canubbi Boschis, Luciano Sandrone 2006	\$435	97	271	Cabernet Franc, Achaval-Ferrer, Mendoza Ar 2021	\$60	
412	Barolo Faletto, Bruno Giacosa, 2014	\$450	95	272	Malbec, Achaval-Ferrer, Mendoza AR 2021	\$60	93
413	Barolo Faletto, Bruno Giacosa 2019	\$500		273	Malbec, Terrazas de los Andes "Gran Malbec", Mendoza AR 2019	\$125	
414	Barolo Faletto "Vigna le Rocche", Bruno Giacosa 2015	\$525	94	352	Vasse Felix Cabernet Sauvignon Malbec "Tom Cullity" 2016	\$170	96+
415	Barbaresco, Angelo Gaja 2020	\$530	94	274	Cabernet Franc, El Enemigo Gran Enemigo Gualtarray 2021	\$250	99
410	Barolo "Sperss" Angelo Gaja 2015	\$650	97+	KOSHER REDS			
402	Barolo Brunate, Vietti 2017, Magnum	\$900	95	820	Rioja, Ramon Cordova Spain (Mevushal and Kosher)	\$75	
416	Amarone della Valpolicella, Dal Forno Romano 2008	\$1000	96	821	Cabernet Sauvignon, Psagot Israel (Kosher)	\$120	
411	Barbaresco "Sori Tildin", Angelo Gaja 2016	\$1295	97				
RED BURGUNDY							
500	Cotes de Nuits, David Duband "Louis-Auguste" 2021	\$75					
505	Brouilly "Reverdon", Thivin 2021	\$75					



NEW YEAR'S EVE 2025!

FOR THE TABLE

Beef Tartare
preserved lemon, fried caper, radicchio, fresh yolk

Quail 'Pops'
soy caramel, sesame

Shrimp Cocktail
horseradish, chives

Ahi Tuna
yuzu kosho, dashi crisp

Oyster and shitake mushroom confit croustades

MENU

Beet cured steelhead trout carpaccio
winter citrus, endive

Lobster Raviolo
pecorino, chive, white truffle

American Wagyu
maitake, charred broccolini, truffle jus

Chocolate Tort
crimson & gold

Petit Fours

\$145

Wine Pairing
\$100

Chef Jeremy Wessing

Wine Director Hoyt Hill



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MENU

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winter citrus, endive

Lobster Raviolo
pecorino, chive, white truffle

Petrale Sole
scallop mousse, champagne caviar beurre, fine herbs

Duck Confit
delicata squash, maple, foie gras, duck jus

American Wagyu
maitake, charred broccolini, truffle jus

Chocolate Tort
crimson & gold

Petit Fours

\$195

Wine Pairing
\$125

Chef Jeremy Wessing

Wine Director Hoyt Hill