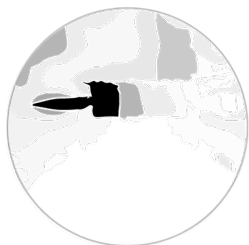


confections

canelé de bordeaux 4
strawberry rhubarb freezy pop 4
lemon & pine honey posset, cherry 7
roasted corn semifreddo, lavender candied beets 8
black banana split 10
olive & sinclair chocolate mousse, sorbet, caramel,
stone fruits 8

tipico single origin espresso
(santa teresa, costa rica) 4
with steamed milk 6
kilogram tea, black/green/decaf herbal 4

waxlight
BAR A VIN



chefs' tasting menu 85
+ beverage pairing 55
please inquire to reserve
for your next visit.

featured wines

champagne of the day

Marie Weiss, Brut Pinot Noir Blend, Champagne, France NV 17/gls

coravin list

Selbach-Oster, Spätlese Riesling, Zeltinger Sonnenuhr, Mosel, Germany 2016 16/gls
Liquid Farm, Chardonnay, Sta Rita Hills, California 2017 25/gls
Garage Wine Co., Pais, Valle del Maule, Chile 2017 15/gls
Antoine Lienhardt, Les Plantes Aux Bois, Pinot Noir, Burgundy, France 2017 19/gls
Long Meadow Ranch, Merlot, Napa, California 2016 22/gls

snacks

roast chicken potato chips 5
add bibby's onion dip 9
malpeque oyster, pickled with horseradish & ramps 4/pc
mussels pickled in smoky escabeche 1.75/pc
spanish white anchovy, crispy brioche, tomato fennel crème 4/pc
fried pork rilette stuffed olives, black garlic mustard 8
oles' radishes, sour butter 6
chicken liver mille feuille, eggplant braised in burnt honey, fennel flowers 9
bomba rice arancini, champagne braised escargot, hyssop cream 10
plates... ascending in size
charred summer gazpacho, tomato concassé, black olive, chia 10
smoky berbère bbq beets, pickled green garlic, toasted kasha 10
grilled peaches, mangalitsa ham, sweet corn pudding 12
roasted carrots, charred melon salsa, pistachio 11
summer squash toast, blossom ricotta, summer herbs 8
sliced beef tongue, pickled egg gribiche, oles greens with buttermilk 12
crab & corn barlotto with preserved ramp 14
smoked chive orecchiette, bacalao, tomatillo, fennel, chile 21
mangalitsa pork chop, fresh corn polenta, green tomato 30
ruby sea trout, bacon cured mushrooms, potato, lacinato kale,
red wine chicken jus 28
beef tri-tip pastrami, collard greens, vadouvan mustard 28
beef teres major, crispy potato, spicy giardiniera 30