

# *quaintrelle*

tasting menu 155 / 195 beverage pairing 85 / 105

## *Oyster\**

*porcini, sumac, celeriac*

{ *Caviar\** }

*fried chicken, sichuan barbecue*

## *Steelhead\**

*caraway, pickles, rye, dill*

*2022 Harper Voit, Surlie Pinot Blanc, Willamette Valley*

## *Beet*

*lemon thyme, cacao, horseradish*

*2019 Benanti, Nerello Cappuccio, Terre Siciliane*

{ *Taglierini* }

*buckwheat, matsutake, tellicherry, sansho*

*2019 Domaine Danjou-Banessy, Carignan, Côtes Catalanes*

## *Scallop*

*leek, potato, shallot*

*NV Donkey & Goat, White Blend, Berkeley*

## *Rapini*

*short rib, xo, chili crisp, fried garlic*

*2021 Cutter Cascadia, Zinfandel, Columbia Gorge*

## *Duck*

*brassicas, mustard, beurre blanc*

*2021 Domaine Yohan Lardy, Gamay Noir, Moulin-à-Vent*

{ *Cheese* }

*parmigiano, chèvre, crescenza*

*2018 Matteo Braga, Il Negrese, Malvasia Passito, Emilia-Romagna*

## *Canelé*

*barley, bergamot, honey roasted fruit*

*2019 Laurent Cazottes, Adèle, Mauzac, Occitanie*

## *À la Carte*

### *Focaccia 9*

*cultured butter, smoked salt, fennel, honey*

### *Oyster\* 28*

*porcini, sumac, celeriac*

### *Caviar\* 40*

*fried chicken, sichuan barbecue*

### *Steelhead\* 26*

*caraway, pickles, rye, dill*

### *Beet 25*

*lemon thyme, cacao, horseradish*

### *Taglierini 38*

*buckwheat, matsutake, tellicherry, sansho*

### *Scallop 42*

*leek, potato, shallot*

### *Rapini 32*

*short rib, xo, chili crisp, fried garlic*

### *Duck 56*

*brassicas, mustard, beurre blanc*

### *Cheese 16*

*parmigiano, chèvre, crescenza*

### *Canelé 19*

*barley, bergamot, honey roasted fruit*