

KENZO ESTATE

FLIGHT OF FOUR

BAR TASTING	\$30.00
asatsuyu, rindo, murasaki & ai	
TOUR & TASTING	\$50.00
asatsuyu, rindo, murasaki & ai	
TOUR & TASTING PAIRED WITH BOUCHON SANDWICH PLATE (MUST BE RESERVED IN ADVANCE)	\$60.00
asatsuyu, rindo, murasaki & ai	

BY THE GLASS / BOTTLE

Glass / 750ml

ASATSUYU	\$14.00 / \$60.00
sauvignon blanc, 2010	
RINDO	\$18.00 / \$75.00
red wine, 2008	
MURASAKI	\$35.00 / \$150.00
proprietary red wine, 2008	
AI	\$35.00 / \$150.00
cabernet sauvignon, 2008	

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SALAD AND SANDWICH PLATES (must be reserved in advance)

COUS COUS CHICKEN SALAD (MAY BE VEGETARIAN)	\$17.00
israeli cous cous provencal style with nicoise olives, diced piquillo peppers and sliced red onions in a ver jus olive oil vinaigrette accompanied with diced chicken	
TUNA NICOISE ON PALLADIN	\$17.00
oil-packed albacore tuna salad, red onion, bibb lettuce, roasted mayonnaise, and nicoise olive tapenade served on a palladin bread	
HAM & CHEESE BAGUETTE	\$17.00
san danielle ham and gruyere cheese with sweet butter and dijon mustard sandwiched between our baguette bread	
MUSHROOM CONSERVA ON PALLADIN	\$17.00
roasted mushrooms and carmelized onions, fontina cheese, and a carmelized onion aioli	
ROAST BEEF ON DUTCH CRUNCH BREAD	\$17.00
house roasted beef (top round), sliced red onions, fresh tomatoes, watercress and mayonnaise served on dutch crunch bread	
TURKEY WALDORF ON WHOLE WHEAT WALNUT	\$17.00
smoked turkey with gorgonzola dolce and watercress, a waldorf aioli, and walnut butter spread	

ON THE SIDE

RILLETTES AUX DEUX SAUMONS	\$20.00
fresh & smoked salmon rillettes served with toasted croutons	
LOCAL ARTISANAL CHEESE SELECTION	\$20.00
selection of farm-fresh cheese with dried fruits, wildflower honey, candied walnuts and epi baguette	
ASSIETTE DE CHARCUTERIE	\$20.00
saucisson sec basquese, gentile, & roseette de lyon served with pickled garden vegetables, edmund fallot mustard & epi baguette	
MARINATED OLIVES	\$7.00