

# Verve Wine

## \* PROVISIONS

### SNACKS

#### Island Creek Oysters

Sancho Peppercorn Mignonette  
3 each

#### Roman Artichokes

“Caesar” tapenade  
7

#### Asparagus Vinaigrette

Truffle, Hazelnut  
11

#### Tortilla Espanola

Hen egg, Dore Potato,  
Espelette Aioli  
7

### BITES

#### House-Marinated Olives

Zorzaleña, Verdial, Cornicabra,  
Gordal and Cuquillo

5

#### Jamón Iberico

Bellota

15 per oz

#### Baguette and Cultured Butter

Hewn Bakery, Beurre Bordier  
+ *White Bean Hummus* \$4  
+ *Sundried Tomato Romesco* \$4

8

#### Burrata

Fork crushed spring peas,  
preserved mandarin

9

### APPETIZERS

#### Heirloom Beets

Whipped Ricotta, Fennel, Citrus

10

#### “Green Salad”

Absinth Vinaigrette

9

#### Bone Marrow

Truffle Marmalade, cornichon,  
walnut mustard

15

#### Foie Gras Torchon

Seasonal accompaniments,  
brioche

22

### MAINS

#### Callot de Boeuf\*

Pommes Anna, Braised Kale,  
Red Wine Jus  
28

#### Moules Mariniere\*

Bacon Lardons,  
Confit Garlic, Baguette  
24

#### Eggplant Parmesan

San Marzano Tomato,  
Buffalo Mozzarella  
22

#### Poulard au Vin Jaune

Forest Mushrooms  
27

### SIDES

Confit Cippolini Onions Beef Fat Vinaigrette

7

Herb Roasted Hen of the Woods Mushrooms Fresh Thyme

8

Broccoli Rabe Roasted Garlic, Calabrian Chili

7

