

# SNACK

FANNY BAY OYSTER

4

AMERICAN STURGEON CAVIAR

30

# DINNER

DECEMBER 12, 2019

MENU

VEGETABLE DASHI

marinated mussels, mushrooms

OR

SMOKED STURGEON

fish bone broth, radish

~

LAMB BELLY (+10)

pickled apple, fennel

OR

CRISPY ACORN SQUASH

poached egg, turmeric

~

CHARCOAL GRILLED MUSHROOMS

celery root, duxelles

OR

SABLEFISH

saffron-dashi butter, potato, caviar

OR

CHICKEN in the style of Chef Frederic Anton

bolero carrot, sauce albufera

OR

BEEF STRIP LOIN (+25)

cauliflower, shallot, black garlic lacquer

~

CHEESECAKE

goat cheese, saffron, almond, pomegranate

OR

CRANBERRY TART

rosemary anglaise

Prix Fixe \$70 per person

Wine Pairings +\$55

Premium Wine Pairings +\$95

Chef's Tasting Menu \$125 per person

Wine Pairings +\$90

Premium Wine Pairings +\$150

Chef + Proprietor, Ben Poremba  
bengelina.com

## FEATURED COCKTAILS | 12

1897	JABBERWOCK	Gin, Sherry, Dry Vermouth, Bitters
1915	SOIXANTE-QUINZE	Gin or Cognac, Lemon, Sugar, Bubbles
1933	REMEMBER THE MAINE	Rye, Sweet Vermouth, Cherry Heering, Absinthe

[a full cocktail list is available upon request]

## WINES BY THE GLASS

### SPARKLING

2016	Raventós "Blanc de Blancs" Macabeu, Xarel-lo, Parellada. Conca del Riu Anoia, Spain	15
NV	Billecart Salmon Brut Réserve. Champagne, France	60 (375mL)
NV	Billecart Salmon Brut Rosé. Champagne, France	80 (375mL)

### ROSÉ

2018	Blue Rock Petit Verdot, Cabernet Franc, Malbec. Alexander Valley, California	15
2018	Domaine Zafeirakis Limniona. Tyrnavos, Greece	15
2018	Ameztoi "Rubentis" Hondarrabi Zuri, Hondarrabi Beltza. Getariako Txalolina, Spain	15

### WHITE

2016	Raul Perez "Ultreia" Godello. Bierzo, Spain	15
2018	Dautel Weissburgunder (Pinot Blanc) Trocken. Wurttemberg, Germany	15
2018	Claude Riffault "Les Boucauds" Sauvignon Blanc. Sancerre, France	20
2016	Fort Ross "FRV" Chardonnay. Fort Ross Seaview, California	20

### RED

2015	Sean Minor "H. Mynors" Old Vine Zinfandel. Napa County, California	15
2016	Yacoubian-Hobbs "Sarpina" Areni Noir. Rind, Vayots Dzor, Armenia	20
2018	Marcel La Pierre Gamay. Morgon, France	20
2018	Orin Swift "Eight Years in the Desert" Red Blend. California	35

