

WHITE

CHARDONNAY + RIESLING
brand
'unholy alliance' 2017
pfalz, DE 15

CHENIN BLANC
kloof street
2017
swartland, ZA 15

CORTESE BLEND
valli unite
'bianchino' 2017
piedmont, IT 15

SAUVIGNON BLANC + SAUVIGNON GRIS
domaine de séailles
'presto' 2017
gascogne, FR 12

MELON
le bregeonnette
muscadet serve et maine
2017
loire, FR 14

CHARDONNAY
karamoor estate
'a. vin' 2015
fort washington, PA 16

ORANGE & SPARKLING

PINOT GRIGIO RAMATO
scarbolo
'il ramato' 2017
friuli, IT 15

SPARKLING CHENIN BLANC
collin nv
languedoc, FR 14

PINOT NERO + CHARDONNAY
contadi castaldi
franciacorta rose nv
lombardy, IT 18

RED

GAMAY
michel tete
'la roche' 2018
beaujolais, FR 13

GRIGNOLINO
francesco rinaldi
2017
asti, IT 16

DOLCETTO
elio altare
2017
alba, IT 16

MERLOT + CAB FRANC
chateau guilhemanson
saint-emilion 2012
bordeaux, FR 16

MALBEC
altos las hormigas
'clasico' 2017
mendoza, AR 13

LISTAN NEGRO
fronton de oro
2015
gran canaria, ES 15

new year's eve 2018

85 pp

FOR THE TABLE +8

MARINATED OLIVES
CHEESE
PANISSE
RACLETTE CROQUETTES
ALMONDS

CITRUS SALAD
horseradish, pistachio
caraway + chili dressing

RICOTTA GNOCCHI
shiitake conserva
parmesan, basil

SARDINE ESCABECHE
winter roots, saffron aioli
crispy garlic



of the Season

RABBIT CHOU FARCI
tuscan kale, foie gras
banyuls jus

TÊTE DE COCHON
salted radish
sauce gribiche

RAW SEA SCALLOP
kumquat + smoked walnut vierge
green chermoula oil

WAGYU BEEF TARTARE
egg yolk, truffle, onion toast

FEATURED BUBBLES

CHARDONNAY, PINOT NOIR & MEUNIER
aubry
champagne rosé nv
montagne des reims, FR 120

CHARDONNAY, PINOT NOIR & MEUNIER
krug
'grande cuvée' brut nv
cote de blancs, FR 400

ROASTED PARSIP
grilled + pickled dates
feta cheese, upland cress

SQUID SUR LE GRILL
braised gigante bean
hazelnut picada

BEET + ONION TART
red cabbage, pine nut crust
preserved lemon

entrées

MONKFISH ROULADE
clams, winter squash, olives

VENISON SADDLE
roasted quince, cippolini
sunchoke + potato rosti

YOUNG CHICKEN
wild rice + lentils 'louisiane'

DELICATA SQUASH
ancient grains, vadouvan curry
pickled onions

TO SHARE

WHOLE GRILLED BRONZINO
freekah + salsa verte +8pp

DRY AGED STEAK
beef fat potato, bone marrow +20pp

CHOUCRUTE GARNIE
sauerkraut + pickles +10pp

NEW YEAR'S EVE

shared plates for the table,
select your own entree,
followed by a selection of
dessert

DESSERT

CRANBERRY LIME CAKE
AMARO DARK CHOCOLATE TART
BAY LEAF PANNA COTTA



aka.

RITTENHOUSE SQUARE

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE A CHANCE OF FOODBORNE ILLNESS

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE