

# BIN38DINNER

WINTER 2011

## BAR SNACKS

### Mixed Spiced Nuts 4

Wine Pairing: Basa Verdejo  
Beer Pairing: Green Flash West Coast IPA

### Fried Brussels Sprouts 5

Wine Pairing: Machherndl Gruner Veltliner  
Beer Pairing: Houblon Chouffe Dobellen IPA

### Warm Marinated Olives 5

Wine Pairing: Mercat Cava  
Beer Pairing: Victory Prima Pils

### Truffled Popcorn 4

Wine Pairing: Fisher 'Unity' Chardonnay  
Beer Pairing: Sunner Kolsch

### French Fries 5

Wine Pairing: Gosset Brut Champagne  
Beer Pairing: Weihestaphaner Hefe Weissebier

## SHARED

### Baked Feta 11

mountain berries, crostini  
Wine Pairing: Vina Robles 'White 4'  
Beer Pairing: Affligem Blonde

### Burrata 13

castelvetrano olive tapenade,  
garlic puree, charred bread  
Wine Pairing: Ceretto Arneis  
Beer Pairing: Saison DuPont Farmhouse Ale

### Pancetta Wrapped Medjool Dates 9

st. george cheese, pistachio gremolata  
Wine Pairing: Ercavio Rose  
Beer Pairing: St. Louis Framboise Lambic

### Seasonal Flatbread 13

daily inspiration  
Wine Pairing: Creta 'Roble' Tempranillo  
Beer Pairing: Pauwel Kwak Strong Ale

## ARTISAN CHEESES

### 3 for \$16 / 5 for \$24

quince paste, spiced nuts  
seasonal fruit, levain bread

### yellow buck

triple creme cow's milk

### beemster

semi-firm goat's milk

### st. george

firm raw cow's milk

### seahive

firm cow's milk

### point Reyes blue

semi-soft cow's milk

## SALUMI

### 3 for \$16 / 5 for \$24

violet mustard, smoked raisin puree  
pickled vegetables, levain bread

### finocchiona

fennel, garlic, citrus

### salumi de cacao

cocoa, cloves, smoke

### speck ham

smoke, garlic, juniper

### spicy coppa

cayenne, red peppercorns

### mortadella

black pepper, myrtle berry, nutmeg

Available at 5:30pm

## STARTERS

### Onion Soup 9

63° hen egg, escabeche mushrooms, bread crumbs, parmesan

Wine Pairing: Schlumberger Pinot Blanc  
Beer Pairing: Affligem Blonde

### Chicory Salad 12

pork confit, dates, warm bacon-shallot vinaigrette

Wine Pairing: Spy Valley Sauvignon Blanc  
Beer Pairing: Russian River Supplication Wild Ale

### Pickled Beet Salad 11

point Reyes blue, belgian endive, fried walnuts, lemon vinaigrette

Wine Pairing: Patient Cottat Sauvignon Blanc  
Beer Pairing: Saison DuPont Farmhouse Ale

### Cara Cara Orange & Fennel Salad 12

arugula, taggiasca olives, baked valbreso feta,  
almonds, fried shallots

Wine Pairing: Tangent Grenache Blanc  
Beer Pairing: Deterium Tremens

### Crab & Leek Risotto 14

coriander, lemon, grana padano

Wine Pairing: Pala 'I Fiori' Vermentino  
Beer Pairing: St. Feuillien Trippel

## MAINS

### Mary's Chicken Roulade 21

garlic butter beans, broccoli rabe, soffrito, salsa verde

Wine Pairing: Michele Chiarlo Barbera d'Asti  
Beer Pairing: Poleeko Pale Ale

### Grilled Country Pork Chop 22

butternut squash, crab apples, brussels sprouts, saba

Wine Pairing: Freeman Pinot Noir  
Beer Pairing: Theakston Old Peculier Ale

### Diver Scallops 24

parsnip gratin, sunchokes, leeks,  
american caviar, celery, hollandaise

Wine Pairing: Martin Codax Albarino  
Beer Pairing: Affligem Blonde

### 36hr Short Ribs 23

goat cheese soufflé, cipollini onions, artichoke,  
wild mushrooms, truffle demi

Wine Pairing: Rio Madre Rioja  
Beer Pairing: Ayinger Celebrator Doppelbock

### BIN Burger 14

pancetta, onion jam, smoked cheddar, arugula, cornichon, fries

Wine Pairing: JC Cellars 'Caldwell Vineyard' Syrah  
Beer Pairing: Russian River Pliny the Elder Double IPA

## DESSERTS

6 each

### Cara Cara Orange Crème Brûlée

sugar cookie

Wine Pairing: StumpJump Sticky Chardonnay  
Beer Pairing: St. Louis Framboise Lambic

### Chocolate Cake

chocolate chip-walnut cookie, dulce de leche ice cream

Wine Pairing: Chateau de Jau Grenache Noir Banyuls  
Beer Pairing: Aventinus Weizen Bock

### House-Made Ice Cream & Sorbets

dulce de leche, coconut, strawberry

Wine Pairing: King Estate Pinot Gris Icewine  
Beer Pairing: Wandering Aengus 'Bloom' Cider

### Abita Root Beer Float

coconut sherbet

### Prosecco Float

strawberry sorbet

BIN 38 uses local, organic & sustainable ingredients whenever possible

18% gratuity will be added for parties of 6 or more

3% contribution to the San Francisco County Healthcare Initiative added to all checks

Outside dessert fee: \$2 per person