

BIN 38

~HAPPY HOUR PRIX FIXE MENU~

(guests select one item from each course)

FIRST

Onion Soup

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

Wine Pairing: Schlumberger Pinot Blanc

Pickled Beet Salad

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

Wine Pairing: Patient Cottat Sauvignon Blanc

Cara Cara Orange & Fennel Salad

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

Wine Pairing: Tangent Grenache Blanc

SECOND

Crab & Leek Risotto

coriander, lemon, grana padano

Wine Pairing: Pala 'I Fiori' Vermentino

Chicken Roulade

garlic butter beans, broccoli rabe, soffrito, salsa verde

Wine Pairing: Michele Chiarlo Barbera d'Asti

BIN Burger

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

Wine Pairing: JC Cellars 'Caldwell Vineyard' Syrah

THIRD

Cara Cara Orange Crème Brûlée

sugar cookie

Wine Pairing: D'Arenberg 'Sticky' Chardonnay

Chocolate Cake

chocolate chip-walnut cookie, dulce de leche ice cream

Wine Pairing: Chateau de Jau Grenache Noir Banyuls

~\$27~

WINE PAIRING SUPPLEMENT

THREE ½ GLASSES -\$13