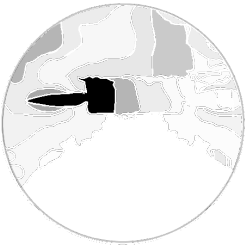


waxlight
BAR A VIN



12.31.24

crab & mimolette rarebit toast
pickled beet, spruce, and black malt
gruyère & caramelized onion tart

Bohigas, Xarel-lo Blend, Reserva Cava, Catalunya, Spain NV

beef carpaccio rossini

Gilbert Picq et Ses Fils, Chardonnay, Chablis, Burgundy, France 2023

smoked salmon royale with lemongrass, chile and roe

Montenidoli, Tradizionale, Vernaccia di San Gimignano, Tuscany, Italy 2023

ham hock, brassicas, chicories, sprouted lentil

Domaine Trapet, A Minima, Pinot Noir-Gamay Blend, Burgundy, France 2022

beef cheek, crispy shrimp torchon, parsley root

Pra, Corvina Blend, Ripasso, Superiore, Valpolicella, Italy 2021

jellied gluhwein with pain d'epice

chestnut, quince, chamomile

chestnut cocktail