

# local three

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## KITCHEN & BAR

January 25, 2025

### OYSTERS & PEARLS

Caviar | Crème Fraiche  
*Avissi*  
*Prosecco, Italy*

### YELLOWTAIL TUNA TATAKI

Tsukemono Cabbage | Satsuma | Black Garlic Shoyu | Asian Pear  
*Lucien Albrecht*  
*Brut Rose, Alsace, France*

### MARINATED BEETS & LOCAL CITRUS

Labneh | Arugula | Pistachio Dukkah  
*T. Berkley "Blanc"*  
*Chenin Blanc, Mendocino, California*

### BRUSSEL SPROUTS

Crème Fraiche | Aper Cider | Sherry | Brown Butter  
*La Chablisienne "Le Finage"*  
*Chardonnay, Chablis, France*

### LAMB RAGOUT

Gnocchi | Red Wine | Baby Kale  
*Lingua France "Avni"*  
*Pinot Noir, Willamette, Oregon*

### 30 DAY DRY AGED BONE-IN RIBEYE

Robuchon | Maple Glazed Carrots | Green Bean Almondine  
*Buehler Vineyards*  
*Cabernet Sauvignon, Napa Valley, California*

### SELECTION of CHEESES

Flatbread | Honeycomb  
*Alvear "Solera 1927"*  
*Sherry, Jerez, Spain*

### PEANUT BUTTER CUP

*Taylor Fladgate 20 yr Tawny*  
*Port, Vila Nova de Gaia, Portugal*