

nico

DINNER

November 28

Caramelized onion madeleines
Teleeka mousse, Burgundian truffle 19



710 Montgomery St

San Francisco

415.359.1000

@cheznicosf

info@nicosf.com

nicosf.com

OYSTER leeks, sunchoke

BLINI chanterelle, roe

BLACK COD carrot, shiso

or

DUCK radicchio, pomegranate

or

DUCK PITHIVIER (\$20 supplement per 2 guests)

PERSIMMON pumpkin, hay

4-courses with choice of main 65

6-course **chef's choice (full-table participation required)** 85

4-course wine pairing 55

6-course wine pairing 75

split pairing 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A surcharge of 3.5% will be added to your bill to help with employee benefits.

COCKTAILS 14

Le Chat Noir Citadelle gin / pommeau de Normandie apricot / edible ink / tarragon tonic vegan meringue
Deshler Rye / Dubonnet Rouge / orange liqueur
Galette Bourbon / Armagnac / pear black lime / bay leaf / vegan foam
Porcelain Rose JM Agricole Rhum / mezcal / rose / aloe / lime
La Folie vodka / botanicals / poblano seasonal shrub / sparkling wine
Anardana celery gin / pomegranate / beet / tamarind
Naufagé (The Castaway) Jamaican rum / banana liqueur Benedictine / gooseberry brandy / lime
Pâte de Coing Pierre Ferrand Ambre Cognac quince Brandy & syrup / green apple sorrel

BEER

Shacksbury, “Arlo” Cider Vergennes, Vermont	7
Prairie, “Vape Tricks” Sour Cherry Ale Kreps, Oklahoma	7
Crux, “PILZ” New World Pilsner Bend, Oregon	7
Perennial, “Prism” Hopped Saison St Louis, Missouri	7
Prairie, “ERA” Hoppy Belgian Ale Kreps, Oklahoma	7
Prairie, “Picnic” Pale Ale Kreps, Oklahoma	8
Mikkeller, “That’s a Paddlin” DIPA San Diego, California	8
Death & Taxes, Black Lager Santa Rosa, California	6
Ora et Labora, Double Bock Toronto, Canada	6
Weltenburger Kloster, Asam-Bock Kelheim, Germany	6

WINES BY THE GLASS

CHAMPAGNE OUT OF MAGNUM:

NV Laurent-Perrier ‘La Cuvée’, 1er Cru, Tours-sur-Marne, France (chardonnay blend)	25
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Sparkling

2016 Champ Divin, Crémant Du Jura, Côtes du Jura, France (chardonnay blend)	17
NV Stéphane Serol ‘Turbulent’ Rosé, Côte Roannaise, France (gamay)	15

Rosé

2017 Dominique Piron, Morgon, Beaujolais, France (gamay)	13
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White

2017 Thibault Denizot, Sancerre, Loire, France (sauvignon blanc)	16
2017 Pascal Janvier ‘Cuvée du Silex,’ Jasnières, Loire, France (chenin blanc)	17
2014 Deux Montille ‘En Vergisson,’ Pouilly-Fuissé, Burgundy, France (chardonnay)	19

Red

2014 Rhys ‘Bearwallow’, Anderson Valley, California (pinot noir)	28
2015 Le Petit Saint Vincent ‘Les Clos Lyzières,’ Saumur Champigny, France (cabernet franc)	17
2014 Domaine du Gour de Chaulé ‘Cuvée Tradition,’ Gigondas, France (grenache blend)	19
2014 Rafael et Fils, Oak Knoll, Napa, California (cabernet sauvignon)	26

FANCY DRINKS (Non-Alcoholic) 5

House-Made Pop
Fentiman’s Rose Lemonade
Ting Grapefruit Soda
Mexican Coca-Cola
Empire Diet Cola
Bubble Up lemon / lime soda

COFFEE & TEA 6

espresso / americano / cold brew
green / chamomile / black