

CHEF'S CHOICE MENU

six courses 89

wine pairing 70

*full-table participation required

COCKTAILS 14

Le Chat Noir

Citadelle gin / Pommeau de Normandie / apricot / tarragon
vegan meringue

La Folie

vodka / botanicals / seasonal shrub / poblano
gentian / sparkling wine

Vieux Carré

rye / Cognac / rouge vermouth / Benedictine
Creole & Angostura bitters

Beatrice

pisco / Feijoa brandy / blood orange / ginger

Chez Nico Martini

Citadelle gin / Dubonnet Rouge / Byrrh grand quinquina

Pâte de Coing

Ambre Cognac / quince brandy & purée / apple sorrel

SMALL DISHES

Partager

Pâté de Maison, fermented carrots, toasts	15
Baked oysters, brown butter, citron	4ea
Madeleines, caramelized onion, Périgord truffles, Teleeka mousse	25
Caviar, potato, watercress	41
“Grilled cheese” black trumpet jam, Comté	22
Tomales Farmstead Creamery cheese plate with accoutrement	16
Artichoke, eucalyptus	15

DINNER

Petite

SNAPPER watermelon radish, Buddha's hand	17
SUNCHOKE puntarelle, anchoïade	18
SCALLOP clementine, bay leaves	18
LEEEKS capers, vin jaune	15

Moyen

STRIPED BASS celery root, dill	30
DUCK BREAST rutabaga, vanilla	34
SALSIFY egg, meurette sauce	24
DUCK PITHIVIER arugula, apple purée	40

DINNER

March 12-March 16



nico

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Lunch

11:45AM - 2PM

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Dinner

5:30PM - 9:30PM

WINES BY THE GLASS

CHAMPAGNE OUT OF MAGNUM:

NV Laurent-Perrier 'La Cuvée', 1er Cru, Tours-sur-Marne, France (**chardonnay blend**) 25

Sparkling

NV Jean Bourdy, Crémant Du Jura, Arlay, France (**chardonnay**) 17

2017 Sylvain Dittière 'Six Roses' Rosé, Montreuil-Bellay, Loire, France (**cabernet franc blend**) 16

Rosé & Tinted

2017 Pierre Cherrier et Fils 'La Croix Poignant', Sancerre, Loire, France (**pinot noir**) 14

2017 Pax 'Fannuchi-Wood Road Vineyard', Sonoma, California (**trousseau gris**) 17

White

2014 Domaine Arnaud Lambert 'Coulée de St-Cyr', Saumur, Loire, France (**chenin blanc**) 25

2017 Maître de Chai 'Herron', Sonoma Mountain, California (**sauvignon blanc**) 16

2017 Yamakiri 'Vonarburg', Yorkville, California (**riesling**) 18

2015 Jean-Baptiste Ponsot 'Montpalais', Rully, Burgundy, France (**chardonnay**) 17

2016 Dom. des Hauts Baigneux 'Blanc Chenin', Azay le Rideau, Touraine, France (**chenin blanc**) 18

Red

2016 César Márquez 'Parajes', Valtuille de Abajo, Bierzo, Spain (**mencia**) 15

2014 Rhys 'Bearwallow', Anderson Valley, California (**pinot noir**) 28

2011 Olga Raffault 'Les Picasses', Chinon, France (**cabernet franc**) 20

2014 Domaine Lombard 'Grand Chêne', Brézème, Rhône, France (**syrah**) 17

2016 Domaine la Bouïssière, Gigondas, Rhône, France (**grenache blend**) 20

2014 Rafael et Fils, Oak Knoll, Napa, California (**cabernet sauvignon**) 26

BEER

Shacksbury, 'Dry' Cider 7

Vergennes, Vermont

Crooked Stave, 'Von Pilsner' Keller Pilsner 7

Denver, Colorado

Fort Point, "Resonance" Blended Saison 8

San Diego, California

Mikkeller, "Belma & Jarrylouise" AIPA 10

San Diego, California

Fort Point, "Animal" IPA 7

San Francisco, California

Three Magnets, 'Oliver' ESB 7

Olympia, Washington

Death & Taxes, Black Lager 6

Santa Rosa, California

Ora et Labora, Double Bock 6

Toronto, Canada

FANCY DRINKS 5

(Non-Alcoholic)

House-Made Pop

Fentiman's Rose Lemonade

Mexican Coca-Cola

Diet Coca-Cola

Bubble Up lemon / lime soda

COFFEE & TEA 6

espresso / americano

green / chamomile / black