

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

Samurai's Macuna

Toki Japanese Whisky / Bacanora / basil liqueur
Thai basil & citrus purée/ black pepper
chili-lemongrass tincture

L'eau du Spa

Shiso brandy / blanc vermouth / aloe
kiwi / coconut / Bubble Up

Beatrice

pisco / Feijoa brandy / blood orange / ginger

Galette

Armagnac / Bourbon / pear liqueur
pear black lime shrub / meringue

La Folie

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

Vieux Carré

Rye / Cognac / rouge vermouth
benedictine / Creole and Angosturina bitters

Pâté de Coing

Pierre Ferrand Ambre Cognac / quince brandy & syrup
green 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	28
Caviar, potato, watercress	41
"Grilled cheese" black trumpet jam, Comté	22
Tomales Farmstead Creamery cheese plate with accoutrement	16
Artichoke, eucalyptus, grapefruit	15

DINNER

Petite

SNAPPER watermelon radish, Buddha's hand	17
SUNCHOKE chicories, anchoïade	18
SCALLOP clementine, bay leaves	18
ASPARAGUS escargots, herbs	17

Moyen

STRIPED BASS cabbage, lardo	30
PORK ÉCHINE potato, seaweed	32
SALSIFY pear, dill	24
DUCK PITHIVIER arugula, apple purée	40

DINNER

April 02-April 06



nico

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Lunch

11:45AM - 2PM

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Dinner

5:30PM - 9:30PM

WINES BY THE GLASS

THE LEGEND:

NV Billecart-Salmon Brut Réserve, Grand Cru, Mareuil-sur-Aÿ, France (**pinot meunier blend**) 30

Sparkling

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

2017 Laurent Herlin 'Cintré, Bourgeuil, France (**pét-nat rosé of cabernet franc**) 15

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

2016 Domaine Sérol 'Oudan', Côte Roannaise, France (**gamay saint romain**) 16

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

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

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

BEER

Shacksbury, 'Dry' Cider 7

Vergennes, Vermont

Fort Point, 'K.S.A.' Kölsch-style Ale 7

San Francisco, California

Fort Point, "Resonance" Blended Saison 7

San Francisco, California

Mikkeller, "Belma & Jarrylouise" AIPA 9

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

Eg Brewing Company, "Carice" 9

Belgian Pale brewed with red currants

Tacoma, Washington

FANCY DRINKS 5

(Non-Alcoholic)

House-Made Pop

New York Seltzer Root Beer

Fentiman's Rose Lemonade

Mexican Coca-Cola

Diet Coca-Cola

Bubble Up lemon / lime soda

COFFEE & TEA 6

espresso / americano

green / chamomile / black