

CHEF'S CHOICE MENU

six courses 95

wine pairing 75

*full-table participation required

COCKTAILS 14

Le Chat Noir

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

Samurai's Macana

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

La Folie

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

Vieux Carré

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

Pâté de Coing

Pierre Ferrand Ambre Cognac / quince brandy & syrup
sorrel

SMALL DISHES

Partager

| | |
|---|-----|
| Pâté de Maison, fermented carrots, toasts | 15 |
| Baked oysters, brown butter, sage | 4ea |
| Caviar, potato, watercress | 41 |
| "Grilled cheese" shiitake jam, Comté | 24 |
| Tomales Farmstead Creamery cheese plate with accoutrement | 16 |
| Radish tart, maître d'hôtel butter | 15 |

DINNER

Petite

| | |
|---------------------------------|----|
| CLAM celtuce, little gems | 19 |
| LIWA strawberry, elderflower | 18 |
| PULLET EGG snap peas, crawfish | 17 |
| ASPARAGUS bottarga, meyer lemon | 20 |

Moyen

| | |
|-------------------------------------|----|
| BLACK COD kohlrabi, mussels | 32 |
| VENISON blueberry, red cabbage | 37 |
| MORELS sorrel, vin jaune | 26 |
| DUCK PITHIVIER frisée, orange purée | 40 |

DINNER

May 07-May 11



nico

710 Montgomery St

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Lunch

11:45AM - 2PM

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

2018 Thibaud Boudignon, Savennières, Loire, France (**cabernet franc**) 16

2018 Domaine du Bagnol, Cassis, France (**grenache blend**) 20

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

White

2015 Arnaud Lambert 'Clos David', Saumur, Loire, France (**chenin blanc**) 25

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

2017 Tatomer 'Kick-On Ranch', Santa Barbara, California (**riesling**) 20

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

2017 Thierry Germain 'Les Roches', Saumur-Champigny, Loire, France (**cabernet franc**) 19

2014 Maison Lombard Crozes-Hermitage, Rhône, France (**syrah**) 18

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

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

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