

wine

"Alcohol - the cause of and solution to all of life's problems" *Homer Simpson*

SPARKLING

2008	Valamasca Moscata d'Asti, Vinchio-Vaglio Serra Italy	10	40
NV	Wolf Blass Yellow Label, Australia	9	36
NV	Albert Bichot Brut, Beaune France	15	60
NV	Albert Bichot Brut Rose, Beaune France	15	60
NV	Duval Leroy Brut, Champagne Vertus France		72
2007	Tattinger, Domaine Carneros, Napa		85

WHITES

2010	Bink, Sauvignon Blanc, Mendocino County	12	48
2008	Domaine Blanchet Pouilly Fume, Loire France		54
2009	Andre Vatan Sancerre "Les Charmes," Loire	16	64
2010	Cochon Petite Blanc Vermentino/Viognier/Marsanne/Grenache Napa	10	40
2010	Cochon Grenache Blanc, Clements Hills	13	52
2009	David Girard Coda Blanc Blend, El Dorado Sierra Foothills		40
2010	Odisea "Dream" Albarino, Clements Hills		44
2008	Mercer Pinot Gris, Columbia Valley	11	44
2010	Domaine Allimant-Laugner Riesling, Alsace France	12	48
2007	Weingut Johanneshof Charta Riesling, Rheingau Germany		60
2010	Tenuta Roveglia Laguna Wighel, Pozzolengo	10	40
2009	Jenner Chardonnay, Sonoma Coast	12	48
2009	Fritz Chardonnay, Russian River		50
2007	Patrick Bize Chardonnay, Bourgogne France	15	60
2006	Yabby Lake Vineyard Chardonnay, Mornington Peninsula Australia		68
2009	Thierry Guerin Pully Fuisse, Burgundy France		75
2009	Bouzereau-Gruere Meursault 1er Cru Les Charmes, Burgundy FR		125

REDS

2008	Strange Pinot Noir, Santa Maria Valley	13	52
2009	Fritz Pinot Noir, Russian River Valley	16	64
2007	Abiouness Pinot Noir "Pommard Clone", Carneros		72
2009	Patz & Hall Pinot Noir, Sonoma Coast		95
2007	Panzanella Le Piazzole Sangiovese/Merlot Tuscany Italy	12	48
2008	Molino Barbera d'Alba, Ausario Italy		64
2005	Cyan Tempranillo, Zamora Spain	11	44
2009	Bon Anno Cabernet Sauvignon, Napa Valley	12	48
2008	Vina Robles Cabernet Huerhuero Estate, Paso Robles	15	60
2008	Prime Cabernet Sauvignon, Napa Valley		72
2007	Gamble Cabernet Sauvignon, Oakville Napa Valley		80
2008	Liparita Cabernet Sauvignon, Yountville California		95
2007	Pushback Cabernet Sauvignon, Napa		98
2009	Domaine Cheysson Gamay, Beaujolais Rhone France	12	48
2009	Chateau des Jacques (Louis Jadot) Gamay, Romaneche-Thorins France		60
2009	La Bastide Saint Vincent Grenache/Mourvedre/Syrah, Rhone France		75
2009	Juliette Avril Grenache/Syrah/Mourvedre, Chateauneuf-du-Pape France		90
2009	Odisea Two Rows Garnacha, California	13	52
2009	Catena Malbec, Mendoza Argentina	12	48
2007	Mi Terruno Mayacaba Malbec, Mendoza Argentina		110
2009	Petite Cochon Syrah/Viognier, California	13	52
2007	Wellington Zinfandel, Sonoma	12	48

Corkage is \$15 per 750ml bottle, corkage waived with bottle purchase (1 for 1)



RESTAURANT & BAR

Never eat more than you can lift. *Miss Piggy*

JAN 9TH

PUREE OF CAULIFLOWER AND PARSNIPS SOUP WITH PARMESAN CRISP	10
CAESAR SALAD LEMON ANCHOVY DRESSING, BASIL , PARMESAN AND WHITE ANCHOVY	12
BEETS & WATERMELON SALAD WITH PISTACHIO, WATERCRESS & HUMBOLDT GOAT CHEESE	13
SPICED AHI TUNA WITH RADISH, HEARTS OF PALM, CHIPS AND GREEN VINAIGRETTE	14
MUSSELS MARINIERE WHITE WINE, PARSLEY, GARLIC, SHALLOTS & LEMON	15
STEAK TARTAR WITH TRUFFLE CAVIAR CHANTARELLE VINAIGRETTE AND BRIOCHE	18
FOIE GRAS RAVIOLI SPINACH, ROASTED CHICKEN BROTH AND TRUFFLE OIL	20
FOIE GRAS TORCHON PORT ASPIC, HUCKLEBERRY GASTRIQUE AND BRIOCHE	20
CHEESE PLATE	16
FRIED CAMELLIA WITH PISTACHIO, ONION JAM & HONEY	
FOURME D'AMBERT ROQUEFORT WITH CARAMELIZED PEAR & BLACK PEPPER GASTRIQUE	
PIAVE VECCHIO WITH CARAMELIZED WALNUTS	
CHARCUTERIE served with warm Epi and Extra Virgin Olive Oil	16
La Quercia Prosciutto (Iowa)	
Creminelli Soprasetta (Utah)	
Creminelli Salame al Barolo (Utah)	
CREEK STONE FARMS ALL NATURAL HAMBURGER	13
BRIOCHE BUN, BUTTER LETTUCE, GRILLED RED ONION, TOMATO & FRIES	
ADD BACON/CHEESE/EGG FOR \$1 EACH ADD AVOCADO 1.50 EACH	
CHICKEN BREAST AND BLACK TRUMPET RISOTTO SUNCHOKE, PARMESAN AND PARSLEY	21
COFFEE ROASTED CONFIT OF DUCK PORT CARDOMOM SAUCE AND PEAR POTATO RAGOUT	22
SEARED MAHIMAHU RATATOUILLE, TAPENADE AND BASIL PARSLEY OIL	22
BABY BACK RIBS CILANTRO GINGER SOY GLAZED WITH A RED CABBAGE APPLE SLAW	14/26
FILET MIGNON WITH TRUFFLE FOIE GRAS SAUCE, ROASTED VEGETABLES & POTATO GRATIN	32
MAC AND CHEESE CHEDDAR, GOAT CHEESE & BREAD CRUMBS	7
FRENCH FRIES	5
PARMESAN & TRUFFLE FRIES	9
GRILLED ASPARAGUS EXTRA VIRGIN OLIVE OIL & SHAVED PARMESAN	8
SWISS CHARD BACON & GARLIC	7

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