



WHITE

LEITZ
Riesling,
Rheingau, Germany 2016

INAMA VIN SOAVE CLASSICO
Garganega,
Veneto, Italy 2016

DOMAINE DE BEL AIR
Pouilly-Fumé,
Loire, France 2015

TABLA DE SUMAR
Albariño,
Rias Baixas, Spain 2015

DOMAINE GAVOTY
Côtes de Provence Blanc,
France 2013

DOMAINE GARNIER & FILS
Chablis,
France 2015

LULI
Chardonnay,
*Santa Lucia Highlands,
California 2015*

ALBAN VINEYARDS
Viognier,
Central Coast, CA 2016



CHAMPAGNE

CHARLES DE CAZANOVE
Brut Champagne, *Reims, France NV*



5 oz.
\$10



Btl.
\$42

ROSÉ

DOMAINE
GUILLERAULT - FARGETTE
Rosé of Pinot Noir
Sancerre, France 2016



3 oz.
\$7



6 oz.
\$12



Btl.
\$42

RED

LOVE & SQUALOR
Pinot Noir,
Willamette Valley, Oregon 2014

BORGO SCOPETO
Super Tuscan,
Tuscany, Italy 2014

CHÂTEAU DU CAILLAU
Malbec,
Cahors, France 2015

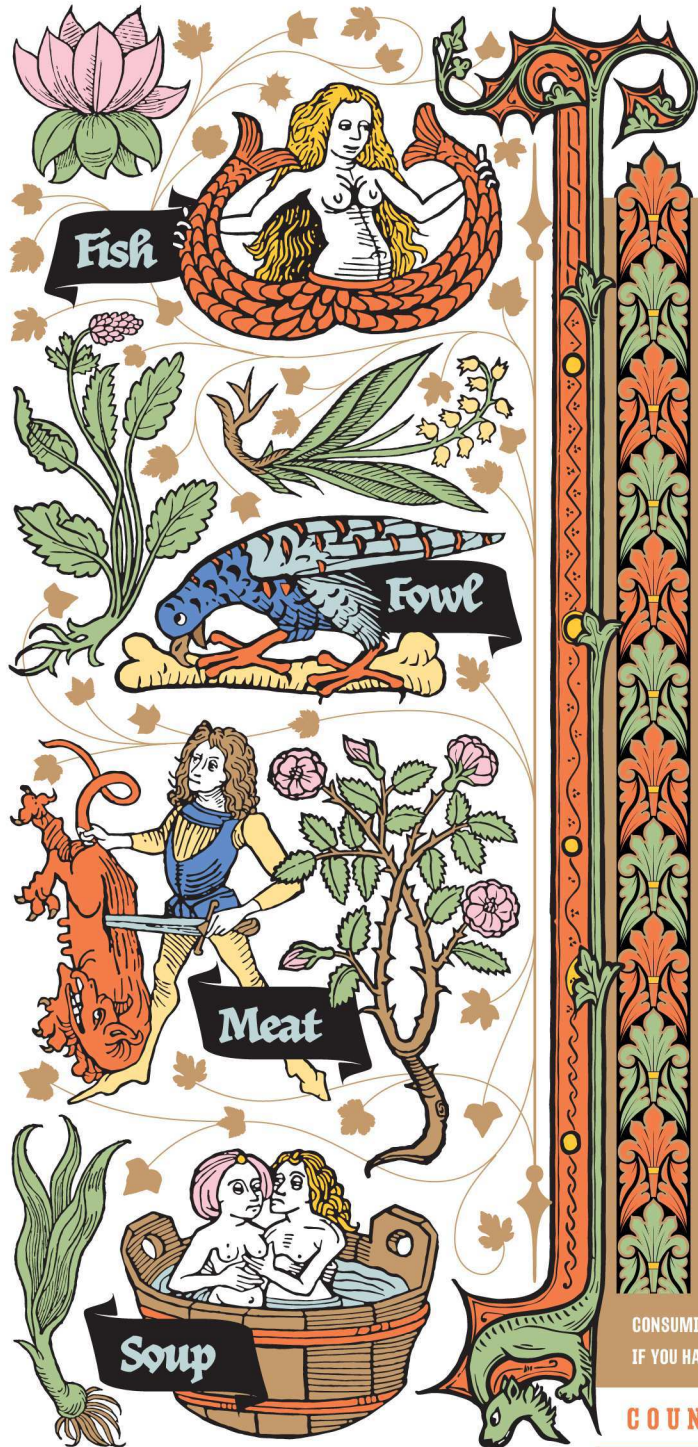
QUINTA DE VALE DE PIOS
"EXCOMUNGADO,"
Tinta, Touriga Blend,
Douro, Portugal 2013

CHATEAU PATACHE D'AUX
Cru Bourgeois, Médoc,
France 2011

GIBBS
Cabernet Sauvignon,
Napa Valley, California 2014

CHÂTEAU DE LA LIQUIERE
Faugeres,
Languedoc-Roussillon, France 2014

CLOS OUVERT
Carignan, Cauquenes,
Maule Valley, Chile 2013



CHARRED
BLACK PEPPER
BEEF CARPACCIO
truffle chimichurri

11

SAUTÉED
HEN OF THE WOODS
*Marcona almonds
& watercress*

11

CAVIAR,
CREME FRAÎCHE
AND QUAIL EGG
chives & toasted brioche

15

BRAISED BABY
ARTICHOKE HEARTS
*Mediterranean olive oil &
wild arugula salad*

10



SEARED
SEA SCALLOPS
*mint-pea purée and
lobster glaze*

13

JAMÓN
IBÉRICO

15

BLACK FOREST HAM,
LEEK & GRUYÈRE
CROQUETTES

10



FRESH SHUCKED
OYSTERS
half dozen

16

CHEESE-
MONGER'S
CHOICE

13

FOIE GRAS
MACARON
Maldon sea salt

13

GRILLED PRAWN
BROCHETTE
*sun dried tomato
panzanella*

12

AVOCADO, HALOUMI
& RYE TARTINE
w/ shaved iberico

10

SPANISH CHORIZO
& POACHED EGG
*fingerling potatoes,
truffle vinaigrette*

12

LAYERED SUMMER
TOMATO SALAD
*compressed melon and
basil-feta, pistou*

10

Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

COUNTER REFORMATION

4200 EAST PALM CANYON DRIVE

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