

# WINE

## SPARKLING

Domaine Rolet Crémant du Jura Chardonnay NV, CÔTES DU JURA, FRANCE	19   76
Pierre Paillard 'Les Parcelles' Pinot Noir, Chardonnay NV, BOUZY GRAND CRU, CHAMPAGNE, FRANCE	36   144

## WHITE

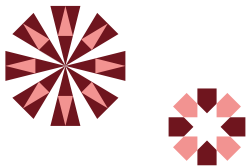
Toreta 'Special' Pošip 2021, ISLAND OF KORČULA, CROATIA	20   81
Lieu Dit Sauvignon Blanc 2021, SANTA YNEZ VALLEY, CALIFORNIA	22   88
Presqu'île Chardonnay 2020, SANTA BARBARA, CALIFORNIA	23   92

## ROSÉ SKIN CONTACT

Domaine Bailly-Reverdy 'La Mercy Dieu' Rosé Pinot Noir 2021, LOIRE VALLEY, FRANCE	25   99
Jász Laci 'Setting Sun' Native Varietals 2020, SOMLÓ, HUNGARY	18   72

## RED

Domaine Chapel 'Beaujolais-Villages' Gamay 2021, BEAUJOLAIS, FRANCE	19   76
Cascina Fontana Barbera D'Alba 2019, PIEDMONT, ITALY	22   88
Presqu'île Pinot Noir 2021, SANTA BARBARA, CALIFORNIA	24   96
Puy Arnaud VDF 'La Cuvée Bistrot' Cabernet Franc, Merlot 2020, CALCHAQUI, SALTA, ARGENTINA	21   84
Les Lunes Cabernet Sauvignon 2021, SONOMA VALLEY, CALIFORNIA	24   96



To support employee benefits, a 7.5% SF mandate surcharge is added to all checks.

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VILLON CHRISTMAS DINNER  
EXECUTIVE CHEF JASON FOX

VILLON



\$145 PER PERSON  
\$55 KIDS (12 & UNDER)



## WINE PAIRING

STANDARD \$65 PER PERSON

Peter Lauer, Saar Riesling Brût  
MOSEL, GERMANY, 2017

Domaine de la Taille aux Loups 'Remus' Chenin Blanc  
MONTLOUIS SUR LOIRE, FRANCE, 2020

Presqu'île Chardonnay  
2022, SANTA BARBARA, CALIFORNIA

-OR-

Puy Arnaud Vin de France 'La Cuvée Bistrot' Merlot  
2020, CÔTE DE BORDEAUX, FRANCE

Bruno Ciofi 'Ze Bulle' Cabernet Franc  
LOIRE VALLEY, FRANCE 2020



## WINE PAIRING

RESERVE \$90 PER PERSON

Christophe Mignon 'ADN Meunier' Pinot Meunier  
NV, CHAMPAGNE, FRANCE

Guido Marsella 'Poggi Reali' Greco Di Tufo  
2018, CAMPANIA, ITALY

Bodega Chacra 'Mainque'  
2021, RIO NEGRO, ARGENTINA

-OR-

Anges & Rene Mosse Vin de France Cabernet Franc  
2018, LOIRE VALLEY, FRANCE

Domaine Vaquer 'Escapade' Grenache  
2017, RIVESALTES TUILÉ, FRANCE



## HARVEST MOON 20

WOODFORD RESERVE BOURBON, MAPLE, FIG,  
BALSAMIC, BITTERS, ORANGE ZEST

*SERVED ON A BIG CUBE*



*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.*



## SNACK

FOIE GRAS WAFFLE, ESPRESSO, COCOA NIBS

- OR -

PORK BELLY, ENDIVE, QUINCE



## FIRST COURSE

FEAST OF THE SEVEN FISHES ANTIPASTI

- OR -

COUNTRY FRIED RABBIT, RICE PILAF, CARROTS



## ENTRÉE

SCALLOPS, BRUSSELS SPROUTS,  
PARSNIPS, CRANBERRIES

- OR -

PRIME RIB, YORKSHIRE PUDDING,  
CREAMED SPINACH, WHIPPED POTATOES



## DESSERT

GINGERBREAD ROULADE, CARAMEL APPLES,  
CARAMELIZED WHITE CHOCOLATE

- OR -

CHOCOLATE TART, EGGNOG ANGLAISE,  
CANDIED PECANS, BLOOD ORANGE,  
CARDAMOM ICE CREAM

