

CLAUDIA

(menu subject to change daily)

BENTO BOX

tuna-foie, scallop cracker, squid ink madeleine

PUMPKIN

seaweed, smoked trout roe, melon

LASAGNE OF CRAB

passion fruit, cucumber, PICKLED LEMON

EEL

celery, grapefruit, ginger

LOBSTER

butternut squash, coconut, vanilla, star anise

SNAILS IN THE WOODS

truffles, fines herbs, PINE

S Q A U B

beets, pickled blackberries, JUS

P O T - A U - P H O

filet of beef, pho broth, ROOT vegetables

A P P L E

goat cheese, bacon ice cream

G I N G E R

lemon, BERGOMONT

BYOB WINE SUGGESTIONS

To help guide you through our dining adventure, we recommend the following wines that will pair well with our tasting menu.

Each corkage fee purchased entitles the purchaser to bring up to three 750ml bottles of wine. Additional corkage fees may be purchased online or the night of your

reservation. To ensure proper and prompt wine service during your reservation, we encourage you to make arrangements to drop wine off before your experience. Please reach out to info@claudiarestaurant.com to make arrangements.

First Wine

Champagne, Franciacorta, or Brut Rosé

Style- Oxidative

Producers- Ruinart, Krug, Hebrart, Chartogne Tillet, Pissini, Ca' Del Bosco

Second Wine

Mineral Driven & High Acid

Varietals- Chardonnay, Riesling, Chenin Blanc, Gruner Veltliner

Regions- Chablis, Montrachet, Puligny Montrachet, Chassagne Montrachet, Alsace, Loire, Austria

Producers- Raveneau, Dauvissat, Piuze, Kistler Chardonnay, Peay Chardonnay, Boxler Riesling, Zind Humbrecht, Weinbach, Brundlemeyer

Third Wine

Varietals: Pinot Noir, Grenache, Syrah

Regions: Burgundy, Willamette Valley, Sonoma Coast, Chateauf du Pape, Cote Rotie

Producers - All Burgundians from Gevrey Chambertin, Pommard, 1er Cru and higher vineyard sites will work with anything, Antykihtera, Hirsch, Peay, Raen, Cayuse, Musar

We believe This is a great enhancement to the dining experience. If you wish to bring more wines with you for a supplemental fee we would suggest the following styles:

Please note: If you wish to enjoy multiple red wines we recommend starting with pinot noir and moving to either syrah or grenache. The lighter, more ethereal, earth driven wines from Northern and Southern Rhone will pair nicely. We encourage you to seek wines that are less than 14% alcohol by volume. We do not encourage bold, full bodied, and oak driven expressions of Cabernet Sauvignon to be enjoyed with this experience. Higher elevation California Cabernet with age, as well as Bordeaux with age, can work with this menu.

Fourth Wine

Sauternes, Tokaji, Jurancon, Eiswein, Madeira, Sherry

Fifth Wine

Armagnac, Brandy, Scotch