



**WHITE**  
**VINALTURA**  
 GW Gewürztraminer,  
 Querétarol, Mexico

**ZUANI**  
 Sodevo Pinot Grigio,  
 Friuli-Venezia Giulia, Italy

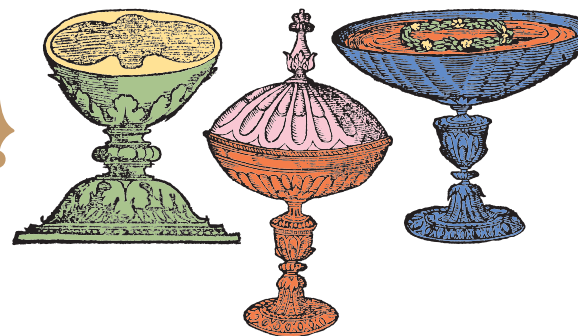
**MEINKLANG**  
 Burgenlandwhite Muskat-Grüner  
 Veltliner-Welschriesling,  
 Burgenland, Austria

**WEINGUT HEILIGENBLUT**  
 Silvaner,  
 Rheinhessen, Germany

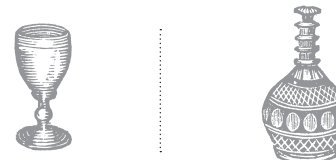
**FINCA CAN VALLÈS**  
 Xarello,  
 D.O. Penedès, Spain

**KVASZINGER**  
 "Hatalos" Dry Furmint,  
 Tokaj, Hungary

**DOMAINE DE LA PÉPIÈRE**  
 Melon de Bourgogne,  
 Loire Valley, France



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



**ROSÉ**  
 DOMAINE SAUTEREAU  
 Sancerre Rosé Pinot Noir  
 Loire Valley, France

**RESTAURANT WEEK MENU**  
 Choice of one glass  
 of any wine

Choice of any  
 three food options

\$39 /person

\*JAMÓN IBÉRICO & SHALLOT TARTE TATIN  
 NOT INCLUDED IN THE PROMOTION

**RED**  
 PRIMUS  
 Carménère,  
 Rapel Valley, Chile

**BARBOURSVILLE**  
 Cabernet Franc,  
 Virginia, USA

**NOËLLA MORANTIN**  
 La Boudinerie Gamay  
 Loire Valley, France

**SEÑORÍO DE  
 CUZCURRITA**  
 Rioja Alta Reserva,  
 Rioja, Spain

**CASAL DA AZENHA**  
 Red Paulo da Silva,  
 Lisboa, Portugal

**GIACOMO FENOCCHIO**  
 Barbera,  
 Piedmont, Italy

**MCPHERSON**  
 "MWC Pinot Noir,  
 Victoria, Australia



**LOBSTER BOLOGNESE  
ON CHOPSTICKS**  
*bottarga*



**HEARTS OF PALM  
CALAMARI**  
*nori seaweed,  
tomatillos confiture*



**JAMÓN MOUSSE,  
POACHED PEAR**  
*mustard seeds, brioche toast*



**GARLIC & PRAWNS**  
*garlic chives butter,  
black garlic aioli*



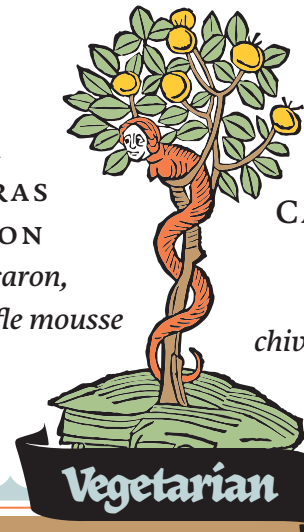
**CHICHARRÓN & DIPS**  
*bomba, labneh & za'atar,  
avocado & jalapeño*



**ASIAN-STYLE  
BEEF TARTARE**  
*kimchi brussels sprouts,  
black garlic aioli,  
crispy wontons taco*



**FAUX  
FOIE GRAS  
MACARON**  
*sea salt macaron,  
foie gras & truffle mousse*



**ROASTED SHALLOT  
TARTE TATIN**  
*Pinot Noir caramelized  
shallots, braised oxtail  
ragout, Pecorino*

15

**CAVIAR, CRÈME  
FRAÎCHE &  
QUAIL EGG**  
*chives & toasted brioche*

**JAMÓN IBÉRICO**  
*pan con tomate*

28



**PRIME BEEF  
CARPACCIO**  
*truffle chimichurri*



**CHEESEMONGER  
PLATE**  
*roasted grapes, honeycomb*



**CAVIAR & DONUTS**  
*citrus donuts &  
Osetra caviar*



**OYSTERS**  
*calamansi granita,  
Tabasco caviar*

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

PALM SPRINGS, CALIFORNIA, 92264

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