

VITRINE

DAILY SELECTION OF MARKET FRESH FISH 28

SEASONAL VEGETABLES, YUKON GOLD POTATOES,
KALAMATA OLIVES AND MONTEPELLIER BUTTER

FEATURED WINE

GLORIA FERRER, SONOMA COUNTY, SPARKLING BRUT OR BLANC DE NOIRS 12

CHEFS "BEST OF THE SEASON", DOMESTIC CHEESE SELECTION 18

ASSORTED BREADS, HOMEMADE CRACKERS

*PAIR WITH A GLASS OF MICHAUD CHARDONNAY, MONTERAY COUNTY, CALIFORNIA~ 14

CHEF'S SOUP OF THE DAY 11

FROM THE BEST LOCAL AND FRESH INGREDIENTS AVAILABLE

SEARED SCALLOPS AND ENDIVE SALAD 24

SEARED JUMBO SCALLOPS, GREEN APPLE AND CHARRED TAHITIAN VANILLA BEAN EMULSION

*PAIR WITH LANDER JENKINS CHARDONNAY

HEIRLOOM BEET AND ROASTED BUTTERNUT SQUASH SALAD 19

VILLA MANODORI BALSAMIC VINEGAR, BLACK WALNUT AND LAURA CHESNEL FRESH GOAT CHEESE

AGED ACQUERELLO RISOTTO CARNAROLLI 19 / 23

ROASTED RED KURI SQUASH AND CONFIT DUCK LEG, FRESH SAGE

ST. REGIS CHOP HOUSE SALAD 23

GRILLED CHICKEN, LITTLE GEM LETTUCE, FRESH HEARTS OF PALM,

CRUMBLLED BLUE CHEESE, WHITE CORN, AVOCADO AND TARRAGON

THE ULTIMATE CHICKEN CLUB SANDWICH 23

FRIED EGG, APPLEWOOD SMOKED BACON, TOMATO AND YOUR CHOICE

OF GARLIC CHIPS OR MIXED GREENS

ORGANIC PRIME BEEF BURGER 23

WARM GARLIC CHIPS, HOMEMADE PICKLE

PETALUMA ORGANIC CHICKEN 29

ROOT VEGETABLE FRICASSEE, ORIGINAL ALSATIAN SPAETZLE WITH ROASTED CAULIFLOWER AND ITALIAN PARSLEY

*PAIR WITH MACMURRAY RANCH PINOT NOIR

ROASTED MONKFISH TAIL 29

GRILLED HEART OF PALM, POLYNESIAN CHILI AND GINGER CONDIMENT,

SIDE OF BASMATI AND WILD RICE

*PAIR WITH BRANCOTT SAUVIGNON BLANC

PAIRING WINES BY THE GLASS

BRANCOTT, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 14

This wine is light straw in color with green highlights. Aromas of gooseberry, stone fruits and red capsicum characterize the nose with the palate showing ripe gooseberry supported by peach notes and a tantalizing minerality.

Lander Jenkins, Chardonnay, California

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A rich and balanced wine with characteristics of ripe, delicious stone fruits and crisp acidity. Aromas of apricot, peach cobbler and ruby red grapefruit. Flavors of apricots, baked peaches and citrus. Creamy mouthfeel with a long finish.

MACMURRAY RANCH, PINOT NOIR, HEALDSBURG, SONOMA COUNTY 13

This Pinot Noir has elegant varietal fruit character, with rich aromas and flavors of raspberry, cherry, red current and boysenberries. Hints of mushroom are supported by a subtle oak influence.

EXECUTIVE CHEF

ROMUALD FEGER

ST REGIS

SAN FRANCISCO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS