

**W H I T E S**

SPARKLING	SAINT-HILARE, BLANQUETTE OF LIMOUX, FRANCE	N/V	8
SPARKLING ROSE	CHANDON, CALIFORNIA	N/V	12
PROSECCO	MOLETTO, ITALY	N/V	8
CAVA	SEGURA VIDURAS, BRUT RESERVA	N/V	7
CHAMPAGNE	VEUVE CLICQUOT YELLOW LABEL, FRANCE	N/V	20*
CHARDONNAY	ROMBAUER, CARNEROS, CALIFORNIA	2008	15*
CHARDONNAY	ABBAY OF ST. HILARE, LIMOUX, FRANCE	2007	9
CHARDONNAY	SANFORD, SANTA BARBARA COUNTY, CALIFORNIA	2008	12
PINOT GRIGIO	ROCCA, DELLE VENEZIE, ITALY	2008	10
FALANGHINA	TERREDORA D'PAOLO, IRPINIA, ITALY	2009	10
RIESLING	NALLEN EBREN, GERMANY	2007	9
SAUVIGNON BLANC	BECKSTOFFER, 75 WINE, CALIFORNIA	2008	10
ROSE	CLINE, MOURVEDRE ROSE, CONTRA COSTA, CALIFORNIA	2009	9
WHITE BORDEAUX	BOUVOYRE, FRANCE	2008	9
HOUSEMADE SANGRIA	White or Red		7

**R E D S**

PINOT NOIR	LABOURE ROI, BURGUNDY, FRANCE	2008	11
PINOT NOIR	TORII MOR, WILLAMETTE VALLEY, OREGON	2008	15*
CABERNET	OAK RIDGE, LODI, CALIFORNIA	2007	10
CABERNET	TWENTY ROWS, NAPA, CALIFORNIA	2008	12
MERLOT	TRENTADUE, ALEXANDER VALLEY, CALIFORNIA	2007	9
SYRAH	ZACA MESA, SANTA YNEZ VALLEY, CALIFORNIA	2006	10
ZINFANDEL	PEDRONCELLI, MOTHER CLONE, DRY CREEK, CALIFORNIA	2008	9
MALBEC	PIERANO, LODI, CALIFORNIA	2007	10
TEMPRANILLO	SIERRA CANTABRIA, TINTO, RIOJA, SPAIN	2007	8
SUPER TUSCAN	AVIGNONESI, ROSSO, ITALY	2007	10
BORDEAUX	CHATEAU DESCLAU, FRANCE	2006	8
RHONE	PERRIN, RESERVE, FRANCE	2007	9
SHIRAZ	W O O P W O O P, AUSTRALIA	2008	8

\* = these items not available at happy hour prices

{ SMALL PLATES }

<b>ARAKA PITA SPREAD</b> OLIVE TAPENADE, CHICKPEA HUMMUS, SWEET BEAN PUREE, FRIED PITA CHIPS	<b>12</b>
<b>CRISPY CALAMARI</b> ARRABIATA SAUCE, CLAVERACH SHOOTS	<b>11</b>
<b>PRINCE EDWARD ISLAND MUSSELS</b> MARINIERE SAUCE, BAGUETTE TOAST	<b>10</b>
<b>POTATO GNOCCHI</b> BURGUNDY ESCARGOT, GARLIC-PARSLEY BROTH, PEARL ONIONS, FENNEL	<b>12</b>
<b>DUCK CONFIT TACOS</b> CHILE RUBBED, FRESH TORTILLAS, SALSA VERDE	<b>13</b>
<b>CHARCUTERIE TRIO</b> TRUFFLED LAMB PATE, DUCK MOUSSE DE FOIE, CORNED BEEF TONGUE	<b>14</b>
<b>GRILLED SPOT PRAWNS BASQUAISE</b> HOUSE CHORIZO, POTATO HASH	<b>14</b>
<b>SEARED FOIE GRAS</b> PEACH CONSOMME, MISSOURI BLACK WALNUTS, BRIOCHE	<b>18</b>
<b>"TARTARE" OF BEETS</b> ORANGE, CAPER BERRY, CREME FRAICHE, FINGERLING FRIES	<b>10</b>

{ FLAT BREADS }

<b>FOREST MUSHROOM FLATBREAD</b> PROSCIUTTO, ARUGULA, PARMESAN, TRUFFLE OIL	<b>12</b>
<b>GREEK FLATBREAD</b> KALAMATA OLIVES, FETA, OREGANO, LAMB SAUSAGE	<b>13</b>
<b>SAUSAGE AND PEPPERONI FLATBREAD</b> TOMATO SAUCE	<b>14</b>
<b>SUMMER FLATBREAD</b> OVEN ROASTED TOMATOES, BASIL PESTO, MOZZARELLA	<b>12</b>

**\* OYSTERS**  
**SERVED ON THE HALF SHELL AND**  
**BY THE HALF-DOZEN**  
**16**

**CHEESE FLIGHT**  
**3 DAILY ARTISAN CHEESES**  
**FRUIT COMPOTE SPICED PECANS**  
**16**

{ SOUP & SALAD }

<b>CHILLED CUCUMBER SOUP</b> YELLOW TOMATO SORBET, ALMOND TUILE, WATERCRESS	<b>10</b>
<b>LOBSTER BISQUE</b> MAINE LOBSTER, SUMMER VEGETABLES, ARBEQUINA OLIVE OIL	<b>12</b>
<b>SIMPLE GREENS</b> GORGONZOLA, CIABATTA CROUTONS, LOCAL APPLES	<b>9</b>
<b>BIBB LETTUCE</b> AVOCADO, SUNFLOWER SEEDS, MISSOURI GOAT CHEESE	<b>10</b>
<b>ROMAINE HEARTS</b> CRISPY POTATO CROUTONS, CAESAR DRESSING	<b>9</b>

{ MAIN COURSE }

<b>SPAGHETTI ALLA CHITARRA</b> AMATRICIANA SAUCE, SALUME BEDDU GUANCIALE, ARUGULA, FARM EGG	<b>16</b>
<b>FETTUCINE ALLA CHITARRA</b> MAINE LOBSTER, SWEET CORN "SOUBISE," LOCAL MUSHROOMS, SUMMER TRUFFLE	<b>20</b>
<b>CAULIFLOWER AGNOLOTTI</b> FRESH BLUE CRAB, PRESERVED MEYER LEMON, PINE NUTS	<b>18</b>
<b>SEARED YELLOWFIN TUNA</b> LOCAL POTATOES, PEPPER CONFIT, CASTALVETRANO OLIVE TAPENADE, HARISSA	<b>28</b>
<b>GRILLED WILD CAUGHT SALMON</b> TOMATO VINAIGRETTE, PANZANELLA SALAD	<b>26</b>
<b>SEARED DIVER SCALLOPS</b> PORK BELLY, WATERCRESS RISOTTO, SHAVED FENNEL	<b>25</b>
<b>ROASTED AMISH CHICKEN</b> ACORN SQUASH PUREE, BRUSSELS SPROUTS, BACON, CRISPY POTATOES, NATURAL JUS	<b>24</b>
<b>SEARED DUCK BREAST</b> LEG CROQUETTE, WHEATBERRIES, BEETS, PISTACHIO, MISSOURI GOAT CHEESE	<b>26</b>
<b>MISSOURI BERKSHIRE PORK CHOP</b> SWEET POTATO, GREEN BEANS, HOUSE CHOUROUTE, GRAIN MUSTARD JUS	<b>28</b>
<b>PIEDMONTESE FLAT IRON</b> OLIVE OIL WHIPPED POTATOES, WARM EGGPLANT CAPONATA, BALSAMIC STEAK SAUCE	<b>28</b>
<b>DUO OF LOCAL BEEF</b> FILET & SHORT RIB, ZUCCHINI, CELERY ROOT, BOULANGERE POTATOES, BORDELAISE SAUCE, HORSERADISH FOAM	<b>34</b>

[UH-RAH-KUH]

NOUN - A TRADITIONAL CATALYST FOR MEDITERRANEAN SPIRITS MADE FROM FIGS, GRAPES AND PLUMS .

**VEGETABLE TASTING**  
**\$48**

**CHILLED CUCUMBER SOUP**

YELLOW TOMATO SORBET, ALMOND TUILE, WATERCRESS

**"TARTARE" OF BEETS**

ORANGE, CAPER BERRY, CREME FRAICHE, FINGERLING FRIES

**SPAGHETTI ALLA CHITARRA**

ARRABIATA SAUCE, QUAIL EGG, MICRO ARUGULA

**SWEET CORN PUDDING**

GENOISE CAKE, CARROT ICE CREAM, DRY CARAMEL

**CHEF'S TASTING**  
**\$68**

**SEARED FOIE GRAS**

PEACH CONNSOME, MISSOURI WALNUTS, BRIOCHE

**POTATO GNOCCHI**

BURGUNDY ESCARGOT, GARLIC - PARSLEY BROTH,  
PEARL ONIONS, FENNEL

**SEARED DIVER SCALLOPS**

PORK BELLY, QUAIL EGG, FENNEL, WATERCRESS

**DUO OF LOCAL BEEF**

FILET AND SHORT RIB, ZUCCHINI, CELERY ROOT,  
BOULANGERE, BORDELAISE, HORSERADISH

**HONEY-LAVENDER SEMIFREDDO**

PISTACHIO, CHOCOLATE SAUCE, VANILLA AFFOGATO

\*PARTICIPATION OF THE ENTIRE TABLE IS RECOMMENDED FOR TASTING MENUS

**ARAKA PROUDLY SUPPORTS LOCAL FARMERS**

AMERICAN GRASS FED BEEF - DONIPHAN, MISSOURI

PRAIRIE GRASS FARM - NEW FLORENCE, MISSOURI

NEWMAN FARM - MYRTLE, MISSOURI

CLAVERACH FARM & VINEYARD - EUREKA, MISSOURI

SHOWME FRESH FARM - CAPE GIRARDEAU, MISSOURI

THIES FARM - MARYLAND HEIGHTS, MISSOURI

EILERMAN BROTHERS - BACHTOWN, ILLINOIS

OZARK FOREST MUSHROOMS - TIMBER, MISSOURI

YELLOW TREE FARM - AFFTON, MISSOURI



\* CONSUMING RAW OR UNDERCOOKED FOOD PRODUCTS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS