

Senator
WINEBAR



COCKTAILS

SIGNATURE COCKTAILS 14

- TOP O' THE SENATOR - Starting the night, bringing You Back in Time** - Famous Grouse, Amaro Averna, Angostura bitter; egg's white
- CAFFE' DEL MARINAIO - Hot mix from the Adriatic Sailors Tradition** - Rum, Anice Liqueur, Espresso, Cinnamon and citrus peel
- WHISKEY HIVE - The Marriage of Flavours** - Whiskey, Royal Canadian Honey, honeycomb
- FINALE - As the Best part of the Opera** - Amaretto, egg's white, coffee powder

BEFORE DINNER COCKTAILS..... 14

- COSMOPOLITAN - Cheryl Cook in South Beach, Miami, 1958** - Premium Vodka, Cointreau, lime juice, cranberry juice
- MANHATTAN - The Manhattan Club, New York, for Lady Churchill, 1874** - Crown Royal Whiskey, stirred with sweet Vermouth, bitters
- MILANO-TORINO FAMILY - Between Milan and Turin, second half of 1800** - Sweet Vermouth and Campari. Available in its other versions as The Americano and The Negroni
- THE MARTINIS - Mr. Martini, Knickerbocker Hotel, New York, 1910** - Your favourite Gin or Vodka, stirred with or without Vermouth, in any style and version you prefer

ANY TIME COCKTAILS..... 14

- AVIATION - The one and only, from Hugo Ensslin, 1916** - London Dry Gin, fresh lemon juice, Maraschino and Crème de Violette
- OLD FASHIONED - Popularized at the Pendennis Club, Louisville, Kentucky, 1928** - Bourbon or your favourite Whiskey, sugar cube, orange slice and Angostura
- RAMOS GIN FIZZ - Henry C. Ramos, Meyer Restaurant, New Orleans, 1888** - London Dry Gin, fresh lemon and lime juice, egg's white, cream, sugar and soda
- SCREWDRIVER - Origin lost in time. The engineer inventor actually used to stir it with a screwdriver. Around 1920** - Premium Vodka, Fresh Orange Juice
- SAZERAC - Antoine Amédée Peychaud, Sazerac House, New Orleans, 1850** - Bourbon, sugar cube, Peychaud's Bitter; Pastis
- WHISKEY SOUR - Thousands of different versions, but near the creation of the Bourbon itself, around 1800** - Bourbon or your favourite Whiskey, egg's white, fresh lemon juice, sugar

AFTER DINNER COCKTAILS 14

- BRANDY ALEXANDER - Royal Family Wedding, London, 1922** - Cognac, crème de cacao and cream
- SIDE-CAR - Harry MacElhone, Harry's New York Bar, Paris, 1931** - Cognac, Cointreau and fresh lemon juice
- STINGER - Uncertain origins, the first information were found on a cocktail guide in 1915** - Cognac and mint liquor

CHAMPAGNE COCKTAILS..... 14

- CHAMPAGNE COCKTAIL - Mr. John Dougherty, New York, 1889** - Sugar cube with Angostura Bitters, Cognac and Champagne
- FRENCH 75 - MacGarry, Buck's Club, London, during WWI** - London Dry Gin, sugar, fresh lemon juice and Champagne
- GRAND MIMOSA - Ritz Hotel, Paris, 1925** - Fresh orange juice, topped with Champagne and crowned with Grand Marnier
- KIR ROYAL - Felix Adrien Kir, Dijon, 1950** - Crème de Cassis topped with Champagne

APPETIZERS

- FENNEL SOUP** 10
orange grissini, fennel pollen, buttermilk
- LEMON RICOTTA RAVIOLI** 16 / 26
spring peas, brown butter, sage
- SEARED SEA SCALLOP** 20
saffron risotto, ramp oil, pickled ramps
- LEEKS VINAIGRETTE** 14
poached leeks, sauce gribiche, pea sprouts
- DUCK LIVER MOUSSE** 16
port pickled cherries, concord grape mustard, brioche
- SMOKED SALMON TARTARE** 18
cream cheese, pickled onion, capers, pumpernickel
- MUSHROOM TOAST** 16
forno cultura sourdough, wild mushrooms, crème fraiche

MAINS

- RACK OF LAMB** 36
nettle puree, wild greens, pickled spruce tips, farro, mushrooms
- ROAST CHICKEN** 28
braised radish, hen of the woods mushroom, salsa verde
- TROUT AND CRAB** 32
dungeness crab, asparagus, lentils, crab butter, pistachio crust
- PEPPER CRUSTED STRIPLON** 38
green beans, potato horseradish pave, cognac cream
- OCTOPUS** 32
potatoes, saffron broth, sprouting broccoli, spicy nduja sausage

DESSERTS

- CHEESE PLATE** 1pc/8, 3pc/22
crackers, fruit, honeycomb
- BRULE LEMON TART** 10
blueberry compote, crème fraiche
- TARTE TATIN** 10
crème anglaise
- RICE PUDDING** 10
salted caramel mousse, nougatine
- CHOCOLATE SOUFFLE** 10