

# • CHANDLER'S •

A RESTAURANT & WINE CELLAR

## FEATURED DRINKS

### THE ARBORIST

CALIFORNIA FRENCH-INSPIRED BLEND WITH  
CLASSIC NOTES OF SPICE, PLUM, TOBACCO AND CHOCOLATE;  
AGED IN FRENCH OAK; PROFITS DISTRIBUTED TO REFORESTATION PROJECTS  
BY THE GLASS 11

### LE BARON DE ROUILLAC

FROM THE PESSAC-LEOGNAN REGION OF BORDEAUX, THIS SMOOTH  
SAUVIGNON BLANC WILL CHANGE THE WAY YOU THINK ABOUT WHITE WINE 12

## STARTER ADDITIONS

### TOKYO SALMON ROLL

CURED ORA KING SALMON, AVOCADO, CUCUMBERS, FRIED ONIONS, PICKLED  
GINGER, TOKYO SAUCE, WASABI & SOY MIRIN 22

### SEARED AHI TUNA\*

AHI TUNA WITH LAPSANG RUB, ORANGE SUPREMES, SPRING ONIONS, PICKLED  
RED ONION PEARLS, DILL OIL & PONZU 22

### CHANDLER'S FARM BOARD

DRUNKEN GOAT - GOAT MILK FROM SPAIN  
HORSERADISH CHEDDAR - COW MILK FROM WALES  
"MAESTRI" ITALIAN PROSCIUTTO &  
"BUSSETO" PEPPERCORN CRUSTED HARD SALAMI 25

## ENTREE ADDITIONS

### SCALLOPS\*

COCONUT CURRY, FORBIDDEN RICE, TOMATO RELISH &  
CHILI OIL 54

### SEA BASS\*

MISO MARINATED CHILEAN SEA BASS, COCONUT BAMBOO RICE, MANGO SALSA,  
CRISPY WON TONS & MISO SESAME VINAIGRETTE 57

\*ASK YOUR SERVER FOR INFORMATION ON RAW OR COOKED TO ORDER FOODS. CONSUMING RAW  
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK FOR FOOD BORNE ILLNESS