

# • 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

### SPRING ROLL

AHI TUNA, RED PEPPERS, DAIKON RADISH, CARROTS, NAPA CABBAGE, SESAME  
SEEDS, JALAPENO PEPPERS, RICE NOODLES & MAE PLOY 21

### MOREL TOAST POINTS

SAUTÉED MOREL MUSHROOMS, TOAST POINTS, MADERIA CREAM SAUCE &  
LOCAL ASPARAGUS RELISH 33

### CHANDLER'S FARM BOARD

EWEPHORIA - SHEEP MILK FROM HOLLAND  
COTSWOLD - COW MILK FROM ENGLAND  
"MAESTRI" ITALIAN PROSCIUTTO &  
"BUSSETO" PEPPERCORN CRUSTED HARD SALAMI 25

## ENTREE ADDITIONS

### SALMON\*

TEA SPICE RUBBED SALMON, STIR FRY VEGETABLES, PICKLED GINGER,  
WASABI, CRISPY WONTONS & PONZU 54

### CRISPY SOFT SHELL CRAB

RICE CRUSTED SOFT SHELL CRAB, YUZU DRAGONFRUIT RELISH,  
ASIAN MUSTARD SLAW, YUZU GASTRIQUE 55

### STRIPED BASS\*

PORCINI ENCRUSTED STRIPED BASS, VEGETABLE TERRINE, MOREL MUSHROOMS  
& RAMP CREAM SAUCE 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