

Tuesday - Thursday | 5pm - 10pm

Friday - Saturday | 5pm - 11pm

Sunday | 5pm - 9pm

WINE PAIRING

🍷 \$45

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**\$45 PER GUEST**

*(one dish for every two people, shared)*

available for dine-in & takeout via [www.tesseractrestaurant.com](http://www.tesseractrestaurant.com)

**COMPLIMENTARY GLASS OF BUBBLES OR CIDER FOR EACH GUEST**

**LITTLE GEM SALAD**

chickpea mousseline, pepitas, sumac & dried tomato vinaigrette

or

**HAMACHI CRUDO**

gooseberries, yuzu, sudachi, crispy wild rice

🍷 Rose, Realm, La Fe, Rutherford, Napa, California 2020

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**CHARRED CAULIFLOWER**

green goddess, pomegranate, harissa, lemon, seeds, herbs

or

**GRILLED OCTOPUS**

chorizo, asian pear salsa, lemon, squid ink aioli

🍷 Sauvignon Blanc, La Légende de Saint-Martin, Sancerre, Loire, France 2019

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**BUCATINI WITH BONE MARROW**

duck prosciutto, shallots, parsley, balsamic

or

**BEELER'S PORK CHOP**

frog hollow peaches, chutney, rosemary

🍷 Brunello (Sangiovese), Ventolaio, Montalcino, Tuscany, Italy 2015

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**STICKY TOFFEE PUDDING**

Medjool dates, toffee sauce, vanilla glacé

🍷 Madeira, Cossart Gordon, Rainwater



October 21 - 30, 2022  
West Hollywood, CA