



Sunday, March 23, 2025

:: STARTERS ::

YELLOWFIN TUNA CARPACCIO

baby arugula, lemon, capers, pine nuts 21

SALMON MEATBALLS

calabrian chili tartar sauce 17

WOOD FIRED SHISHITO PEPPERS

toasted poppyseeds, meyer lemon aioli 16

CHOPPED ANTIPASTO SALAD

soppresata, fontina, castelvetrano olives, crispy chickpeas, red onion, oregano vinaigrette 16

BEEF TARTARE

purple potato chips, horseradish, red wine aioli 19

:: ENTREES ::

MONKFISH

cauliflower puree, 'nduja braised lentils, marinated celery 40

PAPPARDELLE

italian sausage, calamari, cherry tomato, banana peppers, garlic, white wine 36

BERKSHIRE PORK CHOP

smashed baby red potatoes, giardiniera slaw, calabrian chili aioli 44

PRIME SKIRT STEAK

sunchoke puree, charred bok choy, oyster mushrooms, sweet soy 48





:: COCKTAIL SPECIALS ::

WATER LILY

gin, cointreau, crème de violet, orange bitters, lemon juice 15

THE PERSEPHONE

grey goose limon, st germain, fresh lemon, white cranberry 15

SPRING OLD FASHIONED

bulleit rye, st. germain, orange bitters, muddled orange 17

:: WINE FEATURES ::

MONTEPULCIANO

*ciu ciu gotico, marche, Italy
organic, vegan
12 gls/17.5 qt/44 btl*

ALBARIÑO

*laosa polar, galicia, spain
2023 organic
12.50 gls/18.75 qt/47 btl*

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

*2021 napa valley, california 97pts
30gls/45qt*

FLOWERS PINOT NOIR

*2022 sonoma coast, california 93pts
29gls/43.5qt*

ORIN SWIFT 8 YEARS IN THE DESERT

*2022 napa valley, california 92pts
22gls/ 33qt*

CAKEBREAD CABERNET

*2021 napa valley, california
40gls/60qt*

SAN GIORGIO UGOLFORTE BRUNELLO

*2018 tuscan, italy 96pts
30gls/ 45qt*

