



Sunday, May 4, 2025

:: STARTERS ::

SALMON MEATBALLS

lemon dill crema, pickled fresno chili 16

WOOD FIRED SHISHITO PEPPERS

toasted poppyseeds, meyer lemon aioli 16

CHOPPED ANTIPASTO SALAD

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

BEEF TARTARE

truffle potato chips, horseradish, red wine aioli 19

:: ENTREES ::

SWORDFISH

sunchoke hash, roasted beech mushrooms, marsala pan sauce 44

LOBSTER RAVIOLI

spinach, tomato, banana peppers, basil, spicy vodka sauce 41

BRICK CHICKEN

farro, cucumber, tomato, feta, red wine vinaigrette 38

PRIME NEW YORK STRIP STEAK

whipped potato, grilled wild ramps, porcini butter, red wine reduction 66





:: COCKTAIL SPECIALS ::

CROWNED IN GOLD

sazarac rye, averta, ginger, fresh lemon, orange bitters 18

WATER LILY

hendrick's gin, cointreau, crème de violet, orange bitters, lemon juice 16

:: WINE FEATURES ::

PAOLO SCOVINO VINO ROSSO

*barbera, dolcetto, nebbiolo
piedmont, italy
10gls/14.5qt*

CLARENDELLE BLANC

*semillon, sauvignon blanc, muscadelle
bordeaux, france
12gls/18qt*

:: 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 tuscany, italy 96pts
30gls/ 45qt*

