



Friday, June 6, 2025

:: STARTERS ::

JUMBO SHRIMP COCKTAIL

celery, castelvetrano olives, capers, bloody mary cocktail sauce, lemon 21

CAULIFLOWER FRITTERS

gorgonzola piccante, calabrian chili "hot sauce", celery leaf salad 18

BURRATA & HONEY

prosciutto di parma, red onion & poppy seed jam, maldon sea salt 21

BABY ICEBERG WEDGE

danish bleu cheese, applewood smoked bacon, cherry tomatoes, tobacco onions, aged balsamic 17

BEEF TARTARE

truffle potato chips, horseradish, red wine aioli 19

:: ENTREES ::

MEDITERRANEAN SEAFOOD BAKE

celery, olives, potato, capers, saffron tomato broth 49

BERKSHIRE PORK CHOP CAPRESE

tomato, mozzarella, basil, aged balsamic 42

LONG ISLAND DUCK BREAST

parsnip puree, green lentils, strawberry rhubarb agrodolce, charred scallion 45

MARINATED HANGER STEAK

spring peas, parmesan risotto, scallion chimichurri 48

COLORADO LAMB CHOP

whipped potato, grilled broccolini, apricot jam, mint demi 54





:: COCKTAIL SPECIALS ::

LAVENDER COLLINS

gin, lavender simple, lemon, soda 16

YELLOW JACKET

volcan reposado, luxardo, st germain, lemon, orange bitters 20

:: WINE FEATURES ::

MAURO MOLINO

nebbiolo

piedmont, italy

12gls/18qt

GUIDO MATTEO GAVI

cortese

piedmont, italy

11gls/16.50qt

:: 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

