



Friday, June 20, 2025

:: STARTERS ::

YELLOWFIN TUNA CRUDO

pineapple, jalapeno, avocado, marcona almond 21

SALMON MEATBALLS

pickled fresno chilis, lemon dill crema 18

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 ::

ATLANTIC HALIBUT

farro, cauliflower, capers, golden raisins, lemon butter 49

BERKSHIRE PORK CHOP

braised fennel, yellow oyster mushrooms, black garlic jus 44

FILET MIGNON STEAK FRITES

shoestring fries, balsamic grilled onions, gorgonzola chive pan sauce 65

BONE IN VEAL CHOP

potato puree, spring peas, shaved summer truffles, red wine demi 68





:: COCKTAIL SPECIALS ::

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*

