



Friday, June 13, 2025

:: STARTERS ::

SALMON CRUDO

pineapple, jalapeno, avocado, marcona almond 19

CAULIFLOWER FRITTERS

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

WILD MUSHROOM TART

arugula, horseradish, gruyere, chives 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 ::

BLACKENED SWORDFISH

basmati rice, orange-fennel salad, sweet soy vinaigrette 40

BERKSHIRE PORK CHOP CAPRESE

tomato, mozzarella, basil, aged balsamic 42

STEAK FRITES

hanger steak, shoestring fries, balsamic grilled onions, gorgonzola chive pan sauce 48





:: COCKTAIL SPECIALS ::

LAST WORD

gin, chartreuse, maraschino liqueur, lime 17

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

