



Friday, September 19, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger 21

WOOD ROASTED DELICATA SQUASH

whipped ricotta, hazelnuts, chili honey 17

DUCK CONFIT SPRING ROLL

carrot, napa cabbage, scallion, ginger hoisin sauce 19

FAROE ISLAND SALMON MEATBALLS

pickled fresno chili, lemon, dill aioli 18

SMOKED SALMON TOAST

calabrian chili, cucumber, dill, lemon 18

WOOD FIRED JIMMY NARDELO PEPPERS

whipped gorgonzola, toasted pine nuts, aged balsamic 18

:: ENTREES ::

HALIBUT

sweet corn, wild rice, marinated cherry tomatoes, thai basil 49

CAVATAPPI

*sausage, spinach, hot cherry peppers, spicy vodka sauce,
asiago 35*

PORK CHOP CAPRESE

local heirloom tomatoes, fresh mozzarella, aged balsamic 44

PRIME NEW YORK STRIP STEAK

barley risotto, lobster mushrooms, marsala demi 68





:: COCKTAILS FEATURES ::

BLANTONS OLD FASHIONED

demerara sugar, angostura bitters, orange twist 24

BLANTONS MANHATTAN

carpano antica, angostura bitters, luxardo cherry 24

LIFE OF THE PARTY

bourbon, romana amaro, rhubarb 16

:: WINE FEATURES ::

VILLA DES ANGES

cinsault rose

france

11gls/16.5qt

RONCHI DI CIALLA

schiozzettino

friuli-venezia giulia

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

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt

