



Saturday, September 20, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger 21

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

WOOD ROASTED DELICATA SQUASH

whipped ricotta, hazelnuts, chili honey 17

DUCK CONFIT SPRING ROLLS

carrot, napa cabbage, scallion, ginger hoisin sauce 19

:: ENTREES ::

HALIBUT

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

CHICKEN ROULADE

gorgonzola creamed peas, maitake mushrooms, crispy potato, black truffle jus 36

CAVATAPPI

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

PORK CHOP CAPRESE

local heirloom tomatoes, fresh mozzarella, aged balsamic 44

FILET MIGNON

barley risotto, lobster mushrooms, marsala demi 64