



Monday, October 13, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

ROASTED ACORN SQUASH

whipped ricotta, hazelnuts, chili honey 16

WOOD FIRED JIMMY NARDELO PEPPERS

whipped gorgonzola, toasted pine nuts, aged balsamic 18

HEIRLOOM TOMATO CAPRESE

fresh mozzarella, pickled red onion, basil, balsamic 17

FALL GREENS

apple, fennel, walnuts, manchego cheese, cider vinaigrette 17

WAGYU BEEF "CARPACCIO"

roasted red peppers, horseradish, pine nuts, arugula, parmigiano reggiano 21

:: ENTREES ::

NOVA SCOTIA HALIBUT

celery, potato, leeks, prosecco butter 49

WILD BOAR BOLOGNESE

*lumache pasta, tomato, red wine, rosemary,
black truffle pecorino 38*

BERKSHIRE PORK CHOP

sweet potato, brown butter spaetzle, bacon, green apple, maple demi 44





:: COCKTAILS FEATURES ::

BLANTONS MANHATTAN

carpano antica, angostura bitters, luxardo cherry 24

BLANTONS OLD FASHIONED

demerara sugar, angostura bitters, orange twist 24

VESPER MARTINI

monkey 47 gin, chopin vodka, lillet blanc 20

:: WINE FEATURES ::

VILLA DES ANGES

cinsault rose

france

11gls/16.5qt

RONCHI DI CIALLA

schioppetino

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

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/45qt

