



Thursday, October 30, 2025

:: STARTERS ::

FAROE ISLAND SALMON MEATBALLS

lemon dill aioli, pickled fresno chili 18

JUMBO LUMP CRAB TOAST

dill, chives, lemon, brown butter hollandaise 22

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

FALL GREENS

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

ROASTED ACORN SQUASH

stracciatella, hazelnuts, chili honey 16

WAGYU BEEF "CARPACCIO"

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

:: ENTREES ::

NOVA SCOTIA HALIBUT

local cauliflower, sweet potato, pickled cranberries, pine nut brown butter 50

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

PRIME BONE IN RIBEYE/AUSTRALIAN WAGYU FLANK

smashed baby red potatoes, gorgonzola creamed kale, grilled balsamic onions 75/49



:: COCKTAILS FEATURES ::

BLANTONS MANHATTAN

carpano antica, angostura bitters, luxardo cherry 24

BLANTONS OLD FASHIONED

demerara sugar, angostura bitters, orange twist 24

MI AMARO

casamigos reposado, meletti amaro, carpano antica, st germain 18

:: 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

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/45qt

