



Monday, November 17, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

SALMON TARTARE

sourdough, cucumber, dill, lemon, calabrian chili 19

BUTTERNUT SQUASH BISQUE

sage croutons 16

CRISPY BRUSSELS SPROUTS

bacon, bleu cheese, balsamic, pickled onion 16

ROASTED ACORN SQUASH

stracciatella, hazelnuts, chili honey 16

WAGYU BEEF "CARPACCIO"

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

:: ENTREES ::

SWORDFISH

spaghetti squash caponata, pine nut brown butter, pumpkin seed pesto 45

CACIO E PEPE

radiatore, parmigiano reggiano, cracked black pepper, shaved burgundy truffles 34

BERKSHIRE PORK CHOP

celery root puree, bacon, spaetzle, shaved apple, maple demi 39





:: COCKTAILS FEATURES ::

MI AMARO

casamigos reposado, meletti amaro, carpano antica 20

SPICED OLD FASHIONED

sazarec rye, bermuda rum, allspice, chocolate bitters 20

:: 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*

