



Sunday, November 30, 2025

:: STARTERS ::

LOBSTER BISQUE

brandy, cracked black pepper, chives, puff pastry 22

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

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 ::

HALIBUT

toasted couscous, marinated sweet peppers, lemon caper brown butter 49

RADIATORI

baby shrimp, spinach, basil, hot cherry peppers, spicy vodka sauce 36

BERKSHIRE PORK CHOP

fregola, bacon, mushrooms, sauerkraut, wholegrain mustard sauce 44

FILET MIGNON STEAK FRITES

shoestring fries, grilled broccolini, malt vinegar aioli 64





:: COCKTAILS FEATURES ::

SPICED OLD FASHIONED

sazarec rye, bermuda rum, allspice, chocolate bitters 20

:: WINE FEATURE ::

CHATEAUNEUF du PAPE

*domaine jean royer
grenache, mourvedre, cinsault
68btl*

:: 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*

