



Sunday, December 21, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

ROASTED ACORN SQUASH

whipped ricotta, hazelnuts, chili honey 16

WINTER CAPRESE TOAST

roasted sweet peppers, 18 month parma prosciutto, fresh mozzarella, basil, aged balsamic 18

FRIED CASTELVETRANO OLIVES

panko, baby mozzarella, roasted garlic aioli 16

SALMON CRUDO

blood orange ponzu, toasted sesame seeds, lime, shaved radish 19

WAGYU BEEF "CARPACCIO"

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

:: ENTREES ::

HALIBUT

wild rice, eggplant caponata, pumpkin seed pesto, smoked tomato butter 50

PORK SCHNITZEL

vodka sauce, fresh mozzarella, hot cherry peppers, crispy pepperoni 40

RACK OF LAMB

wild mushroom risotto, roasted heirloom carrots, rosemary honey demi 59





:: COCKTAIL FEATURES ::

SPICED OLD FASHIONED

e.h. taylor small batch, cinnamon, cloves, demerara, walnut bitters, lemon twist 22

WHITE COSMO

grey goose citron, st. germaine, white cranberry, lemon 20

:: WINE FEATURES ::

ZINFANDEL

*sin zin
sonoma county, ca
52btl*

ALBARIÑO

*la osa polar
13gl, 19.50qt, 52btl*

:: 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*

