



Wednesday, December 10, 2025

:: STARTERS ::

SWEET POTATO JALAPENO BISQUE 15

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

FAROE ISLAND SALMON MEATBALLS

pickled fresno chili, charred lemon, dill aioli 19

WINTER CAPRESE TOAST

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

ROASTED ACORN SQUASH

stracciatella, hazelnuts, chili honey 16

WAGYU BEEF "CARPACCIO"

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

:: ENTREES ::

HALIBUT

spinach risotto, charred red pepper butter, caper relish 49

RADIATORI

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

BERKSHIRE PORK CHOP

basmati rice, grilled broccolini, sesame aioli, sweet soy 44

PRIME NY STRIP STEAK

peppercorn crusted, beer battered onion rings, malt vinegar aioli 68





:: COCKTAIL FEATURES ::

COLONEL'S OLD FASHIONED

e.h. taylor small batch, angostura bitters, demerara, orange twist 20

CHOCOLATE COVERED CANDY CANE

absolut vanilla, crème de cacao, crème de menthe, licor 43 chocolate 15

:: 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*

