



*Friday, March 13, 2026*

**:: STARTERS ::**

**ROYAL OSSETRA CAVIAR HASH BROWNS**

*crème' fraiche, whipped egg yolk, red onion, chives 25*

**BEETS**

*blood orange, marcona almonds, goat cheese, pickled onions, white balsamic 16*

**FRIED OLIVES**

*marinated sweet peppers, baby mozzarella, pine nuts, roasted garlic aioli 16*

**CHOPPED SALAD**

*soppressata, fontina, green olives, red onion, fried chick peas, oregano vinaigrette 18*

**FAROE ISLAND SALMON FRITTERS**

*sweet pepper relish, lemon dill aioli 19*

**:: ENTREES ::**

**JUMBO SEA SCALLOPS**

*green lentils, smoked ham hock, marinated celery 58*

**CACIO E PEPE**

*radiatore pasta, 18 month prosciutto, parmesan reggiano, cracked black pepper, shaved winter truffles 34*

**:: COCKTAIL FEATURES ::**

**THE OLD IRISHMAN**

*jameson whiskey, guinness, demerara sugar, walnut bitters 15*

**MISS BETTY**

*gin, campari, crème de cacao, lemon 15*





**:: WINE FEATURES ::**

ZINFANDEL

*sin zin*

*alexander valley, ca*

*10 gls/15 qt*

SAUVIGNON BLANC

*honig*

*napa valley, ca*

*48btl*

**:: 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*

ORIN SWIFT PALERMO CABERNET

*2022 napa valley, california*

*40gls/60qt*

ALTESINO BRUNELLO

*2020 tuscan, italy 95pts*

*34gls/51qt*

