



Friday, March 20, 2026

:: STARTERS ::

ROYAL OSSETRA CAVIAR HASH BROWNS

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

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

CHOPPED SALAD

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

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

:: ENTREES ::

JUMBO FLUKE

sweet pea puree, roasted heirloom carrots, lemon brown butter 45

RADIATORE

pancetta, mushrooms, asparagus, spring peas, marsala cream, parmesan reggiano 32

:: COCKTAIL FEATURE ::

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

12 gls/18 qt

:: 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

