



Monday, March 9, 2026

:: STARTERS ::

SMOKED SALMON & CAVIAR PANCAKES

royal ossetra caviar, sour cream, chives, dill 26

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

BEETS

farro, moody blue cheese, walnuts, pickled red onions, white balsamic 16

FRIED OLIVES

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

:: 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

AUSTRALIAN RACK OF LAMB

white bean hummus, roasted red pepper & olive tapenade, black garlic jus 60

:: COCKTAIL FEATURE ::

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
40btl*

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 tuscany, italy 95pts
34gls/51qt*

