



*Sunday, March 1, 2026*

**:: STARTERS ::**

**POTATO & CAVIAR CROQUETTES**

*royal ossetra caviar, sour cream & chives 25*

**SALMON CRUDO**

*blood orange, radish, fennel, pistachio 21*

**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*

**WOOD FIRED CLAMS**

*'ndjua, bell pepper, buttered breadcrumbs, lemon 21*

**:: ENTREES ::**

**AUSTRALIAN RACK OF LAMB**

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

**:: COCKTAIL FEATURE ::**

**SPICED OLD FASHIONED**

*bourbon, cinnamon, clove, brown sugar, lemon twist 18*





**:: 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 tuscan, italy 95pts*

*34gls/51qt*

