



Sunday, March 8, 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 ::

NOVA SCOTIA HALIBUT

roasted carrots, beet salsa, charred leek bearnaise 51

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 MONACO

bourbon, rhubarb, cardamom, apricot, lemon twist 15

PLAYING GAMES

blanco tequila, pomegranate liqueur, bitter amaro, pineapple 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 tuscan, italy 95pts

34gls/51qt

