



Thursday, March 26, 2026

:: STARTERS ::

ROYAL OSSETRA CAVIAR HASH BROWNS

crème fraîche, whipped egg yolk, red onion, chives 25

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, 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 ::

POTATO GNOCCHI

pancetta, asparagus, sweet peas, shiitake mushrooms, marsala asiago cream 32

:: COCKTAIL FEATURE ::

CANTARITO

blanco tequila, orange, grapefruit, lime 15

