



Thursday, March 19, 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*





**:: 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*

