



Tuesday, March 3, 2026

:: STARTERS ::

SMOKED SALMON & CAVIAR PANCAKES

royal ossetra caviar, sour cream, chives, dill 26

SALMON CRUDO

blood orange, radish, fennel, pistachio 21

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

WOOD FIRED CLAMS

'ndjua, bell pepper, buttered breadcrumbs, lemon 21

:: ENTREES ::

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