



Tuesday, March 24, 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 ::

JUMBO FLUKE PICCATA

wild rice, spring peas, grilled broccolini, lemon caper butter 45

POTATO GNOCCHI

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

:: COCKTAIL FEATURE ::

MISS BETTY

gin, campari, crème de cacao, lemon 15





:: 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
30gl/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts
29gl/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts
22gl/33qt

ORIN SWIFT PALERMO CABERNET

2022 napa valley, california
40gl/60qt

ALTESINO BRUNELLO

2020 tuscany, italy 95pts
34gl/51qt

