



*Wednesday, March 4, 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*

**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*