



Friday, April 3, 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

FRIED OLIVES

marinated sweet peppers, baby mozzarella, pine nuts, roasted garlic aioli 16

:: ENTREES ::

CENTER CUT SWORDFISH

fregola, spring peas, asparagus, green onion, sun dried tomato butter 46

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 32

RACK OF LAMB

charred eggplant puree, moroccan couscous, pickled golden raisins, pomegranate molasses 59





:: COCKTAIL FEATURE ::

FIG BLOSSOM

figenza vodka, st germain, grapefruit, lemon 15

:: WINE FEATURE ::

VERMENTINO

*minuty prestige blanc
cotes de provence, fr
13 gls/19 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*

