



Friday, April 24, 2026

:: STARTERS ::

CRISPY DEVEILED EGGS

royal ossetra caviar, panko, whipped egg yolks, chives 25

SALMON TATAKI

spicy cucumbers, daikon, green onion, blood orange ponzu 19

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

FRIED CHEESE CURDS

hot pickled cherry peppers, smoked tomato aioli 17

CRISPY OLIVES

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

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

:: ENTREES ::

HALIBUT

jumbo lump crab, fregola, spring peas, asparagus, green onion, lemon brown butter 56

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 32

IRODORI WAGYU STRIP STEAK

whipped potato, grilled broccolini, roasted sweet peppers, koji butter 72

:: COCKTAIL FEATURE ::

ALL THAT JAZZ

mezcal, cocoa, guava, lime 15





:: WINE FEATURE ::

KIM CRAWFORD
sauvignon blanc
new zealand
40 btl

CIU CIU BACCHUS
vegan, organic
montepulciano, sangiovese
marches, italy
13.5gls/20.25 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 tuscany, italy 95pts
34gls/51qt

