



*Friday, May 29, 2026*

**:: STARTERS ::**

**CHILLED SEAFOOD SALAD**

*shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 21*

**WAGYU BEEF MEATBALLS**

*parmesan "fondue", port wine reduction, black winter truffles 19*

**FRIED CHEESE CURDS**

*hot pickled cherry peppers, smoked tomato aioli 17*

**STEAKHOUSE WEDGE**

*marinated cherry tomatoes, tobacco onions, bacon, smoked blue cheese 18*

**CHOPPED SALAD**

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

**WOOD FIRED FOCACCIA**

*sea salt butter, eggplant caponata 12*

*add 18 month prosciutto 6*

**:: ENTREES ::**

**WILD BOAR BOLOGNESE**

*lumache, tomato, red wine, rosemary, black truffle pecorino 38*

**HUDSON VALLEY DUCK BREAST**

*duck confit egg roll, wild rice, heirloom carrots, thai chili ponzu 47*

**PAT LAFRIEDA PRIME HANGER STEAK**

*sunchoke puree, soy glazed mushrooms, charred scallion 59*





**:: WINE FEATURE ::**

PECORINO  
*camillo montori*  
*abruzzo, it*  
*12gl/17.5qt*

**:: 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*

