



Sunday, May 31, 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

STEAKHOUSE WEDGE

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

BLACK ANGUS HANGER STEAK

sunchoke puree, soy glazed mushrooms, charred scallion 45

:: COCKTAILS ::

GARDEN OF EDEN

gin, rosemary, soursof syrup, lemon 15



:: WINE FEATURE ::

VERMENTINO

podere don cataldo

puglia, 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

