



DON'T FORGET TO JOIN US FOR LUNCH FRIDAY, SATURDAY & SUNDAY, OPEN AT 12 NOON

VINI

Imagery Pinot Noir CA, 2022, G 12, B 46
Ca' Montini Pinot Grigio, Italy, 2023, G 10, B 38
1/2 Carafes 16 | 1 Liter Carafes 32
Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay, White Zinfandel

SALUTE!

MISTLETOE MARGARITA | 13

Casamigos, Pama liqueur, simple, sour, lime

BIRRE

1911 Small Batch Hard Cider, Sloop Juice Bomb, Stella Artois, Sea Hag IPA, Sam Oktoberfest

ZUPPE

COZY AUTUMN WILD RICE SOUP / LENTIL WITH SMOKED PORK | 9

Creamy sweet potato, mushrooms, leeks, and wild rice

ANTIPASTO

SMOKED SALMON CROSTINI | 13

Artisan crostini, whipped ricotta with fresh dill, smoked salmon, Kaluga caviar

INSALATA

ROASTED BUTTERNUT SQUASH SALAD | 14

Mixed greens, butternut squash, pecans, applewood smoked bacon, craisins, red onion, pumpkin seeds, Feta cheese, honey Dijon vinaigrette

ENTRÉES

BRAISED LAMB SHANK | 42

Natural juices, Lemon zest risotto with asparagus

BUTTERNUT SQUASH RAVIOLI | 23

Sherry cream sauce with roasted butternut squash, mushrooms, and sweet red peppers

YELLOWFIN TUNA | 25

Medium rare pan seared tuna over wasabi mashed potatoes and spinach,
orange sesame soy reduction

FLATIRON OR NEW YORK STRIP STEAK | 30 / 39

Port wine demi-glace, mashed potatoes, green beans

WILD PACIFIC GROUPER | 25

Pan seared, lemon white wine sauce with assorted sweet peppers, mashed potatoes & spinach

PANNACOTTA, RASPBERRY SAUCE 9