

STARTERS

SWEET POTATO SOUP 13

SWEET POTATO | CREAM | SPICED
PECANS | CRISPY SAGE

FIG BRUSCHETTA 20

WHIPPED GOAT CHEESE | FIG | HONEY |
WALNUTS | CROSTINI

ARANCINI 20

CRISPY ARBORIO RICE ROUNDS |
PEPPADEW PEPPER AIOLI

BASIL & LEMON BURRATA 18

FRESH BASIL | LEMON ZEST | RED PEPPER
FLAKES | CRACKED PEPPER | OLIVE OIL

CHEF'S CHARCUTERIE

ARTISENAL CURED MEATS | IMPORTED CHEESES | CRACKERS | PICKLED
VEGETABLES | GOURMET HONEY MUSTARD

SALADS

BEET CARPACCIO 16

RED BEETS | ARUGULA | GOAT
CHEESE | PICKLED ONION |
CRISPY BACON | MUSTARD
VINAIGRETTE

CAESER 15

ROMAINE | APPLEWOOD
BACON | SHAVED
PARMESAN | CROUTON |
CAESAR DRESSING |
CRACKED BLACK PEPPER

GREEK FETA TOWER 18

CUCUMBER | TOMATO
| KALAMATA OLIVES |
ONION | ROASTED RED
PEPPER | FETA | LEMON
VINAIGRETTE

ENTREES

FILET STROGANOFF 60

10OZ HAND CUT FILET | PAPPARADELLE NOODLES | MUSHROOMS | PEAS

SUGGESTED WINE PAIRING:

LE BRAVE CAIRANNE

SWEET POTATO GNOCCHI 32

CARAMELIZED SWEET POTATOES | BROWN BUTTER AND VANILLA SAUCE | CRISPY
SAGE | TOASTED PUMPKIN SEEDS

SUGGESTED WINE PAIRING:

SURRAU "LIMIZZANI" VERMENTINO

MISO SALMON BOWL 43

RAINBOW QUINOA | KALE | ASPARAGUS | TOMATO | ROASTED RED PEPPER | WILD
MUSHROOMS

SUGGESTED WINE PAIRING:

TRIONE "RIVER ROAD RANCH" CHARDONNAY

LOBSTER RAVIOLI 34

CHAMPAGNE TARRAGON SAUCE

SUGGESTED WINE PAIRING:

GIANTESSARI SOAVE

CHICKEN PICCATA 38

TOMATO RISOTTO | ASPARAGUS

SUGGESTED WINE PAIRING:

WHITEHALL LANE TRE LEONI RED