



3/1/26

Appetizers:

Santa Fe Vegetable Soup – Micro cilantro, focaccia bread – 11

Beef Tenderloin Sliders – Horseradish mayo, arugula, pickled red onion – 19

Entrees:

***Baby Kale Salad** – Baby kale, honey crisp apple, rotisserie chicken, sun-dried cranberries, pomegranate arils, feta cheese, candy walnuts*, croutons, maple vinaigrette – 24

***Chicken Roulade** – Goat cheese & pistachio pesto stuffing*, cheesy roasted red pepper risotto with bacon & peas, Calabrian chili sauce – 34

Pan Seared Mahi Mahi – Wild rice, sautéed spinach, warm mango salsa – 38

Desserts:

Maja Blanca (Coconut Corn Pudding) – Sweet corn cream sauce, toasted coconut curds, coconut pandan tuile – 14

Apple Pie – Vanilla ice cream, whipped cream, caramel, mint – 14

*- contains nuts

Featured Wines:

Christopher Creek, “Ronya’s Reserve” Russian River Valley, CA, 2023 *Chardonnay* 17/gls 64/btl

A dazzling array of fruit aromas, ranging from white peach to passion fruit and guava are highlighted by fresh lime and Meyer lemon notes. In the mouth, the wine is alive and refreshing, with a long finish and lingering hints of jasmine, green apple, and Bosc pear. *Here for a limited time, try me again at our wine dinner on March 25th, ask your server for details!*

Azienda Agricola Viviani, Valpolicella, Veneto, Italy, 2023 *Corvina, Rondinella* 17/gls 64/btl

On the palate, the wine is rich and dynamic, with a solid core of red berry fruit and a structure dictated by ripe tannins. The finish is long and nuanced, and while the wine is perfectly enjoyable now, it will continue to age gracefully for years to come.