



4/24/2026

Appetizers:

Tuscan White Bean – cannellini beans, kale, bacon, tomato, served with rosemary focaccia bread – 11

Wagyu Meatball Sliders – Bacon jam, shoestring potatoes, crispy onion & Swedish cream sauce – 19

First Encounter Oysters – Cape Cod, MA – Fresh, briny, slightly sweet with distinct salinity.
Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Mozzarella Tomato Salad – Arugula, basil, roasted red peppers, focaccia croutons, balsamic vinaigrette - 20

Short Rib Sandwich – Braised short rib, calamansi aioli, soy glaze, pickled papaya, carrots, served with pickles and a side of French fries - 28

Grilled Swordfish – Wild rice, sauteed spinach, pineapple salsa - 40

Dessert:

Ricotta Cheesecake – Blueberry, raspberry, berry compote, and whipped cream – 12

Mag-yum Ice Cream (for one)* – Pistachio, cashews, coconut cream, dark chocolate shell, rose petals, fresh berries – 12

*- contains nuts

Featured Wines:

Maison Jean Notton, Bourgogne, Burgundy, France, 2023 *Chardonnay* 19/gls 72/btl
Pairing notes include green apples, citrus, and wet stone. This wine is characterized by its lively, mouthwatering, and precise profile, making it a delightful choice for those who appreciate crisp and mineral-driven white wines.

Bezel by Cakebread Family, San Luis Obispo Coast, CA 2024 *Pinot Noir* 19/gls 72/btl
A medium-to-light body with a juicy texture. Primary flavors include black cherry, tart cranberry, and plum. It has bright acidity, silky tannins, and a balanced mix of red fruit and savory earth tones.