



4/13/2026

Appetizers:

**Chicken Tortilla Soup** – Avocado, corn tortilla, micro cilantro, rosemary focaccia – 11

**Fried Oysters** – Crispy fried East Coast oysters, buffalo sauce, gorgonzola cheese, chives, sourdough bread, mixed greens – 19

Entrees:

**Spinach and Duck Salad** – Confit duck leg, baby spinach, crispy shallots, croutons, parmesan cheese, truffle yuzu vinaigrette - 28

**Chicken Romesco Sandwich** – Crispy chicken, romesco sauce, fresh mozzarella, arugula, roasted tomatoes, pickles, parmesan, balsamic glaze, ciabatta bread, served with French fries - 25

**Black Seabass** – Turmeric rice, onion, bell pepper, sauteed lacinato kale, coconut vinegar sauce, crispy garlic chips, scallions - 36

Dessert:

**Carrot Cake\*** – Cream cheese frosting, walnuts, carrot glaze, pineapple, whipped cream, ice cream and mint – 12

\*- *contains nuts*

Featured Wines:

**El Coto Blanco**, Rioja, Spain, 2025 *Verdejo* 15/gls 56/btl

This wine presents fine and intense aromas of tropical fruit, fennel, and anise. On the palate, it is smooth, lively and elegant with a persistent freshness.

**Chateau Pey La Tour**, Bordeaux, FR 2022 *Merlot, Cabernet Sauvignon, Cabernet Franc* 17/gls 64/btl

The rich bouquet develops notes of fresh raspberries and blackberries. Initially round on the palate, the wine reveals a juicy and aromatic palate, under pinned by delicate tannins. The well-balanced wine reveals fruity notes and culminates in a savoury and fresh finish.