



5/20/2026

Appetizers:

Chicken Pot Pie Soup – Crème fraiche, chives, rosemary focaccia – 11

Sweet Petite Oysters, PEI-CAN – Crisp brine and mild sweetness
Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Mango Avocado Salad – Baby arugula, scallions, gochugaru, feta cheese, cilantro, tortilla strips, cilantro lime vinaigrette – 20

Eggplant & Burrata Sandwich – Breaded and fried eggplant, fresh burrata, tomato sauce, arugula, champagne vinaigrette, balsamic glaze, served with tomato basil soup – 24

Spice Rubbed Double-Cut Pork Chop – Potato puree, asparagus, apple bacon jam – 46

Desserts:

Panna Cotta – Passion fruit, coconut Biscoff streusel, blackberry, mint – 12

Triple Chocolate Cake – Chocolate fudge, vanilla ice cream, whipped cream, maraschino cherry– 12

*- *contains nuts*

Featured Wines:

Domaine Reine Juliette, Languedoc-Roussillon, France, 2025 *Picpoul Blanc* 16/gls 60/btl

Brilliant pale-yellow color with green highlights. Fine, elegant floral and fruity nose reminiscent of hawthorn and peach. Well balanced on the palate, the acidity and the roundness gives this wine a good body, with a final note of citrus.

Azienda Viviani, “Valpolicella”, Veneto, Italy 2023 *Corvina, Rondinella* 16/gls 60/btl *organic*

Smooth and soft red wine with ethereal floral scents, fresh fruitiness & persistent hints of cherries. The mouthfeel of this easy-drinking Valpolicella blend is sharp and fresh.