



5/21/2026

Appetizers:

Sancocho Soup – Chicken, pork, beef, micro cilantro, 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

Boursin Burger – Creamy French Boursin cheese with herbs and roasted garlic, watercress and pickled red onion, served with French fries – 24

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 Yohan Lardy, Beaujolais Villages, Burgundy, France, 2023 *Chardonnay* 18/gls 68/btl *organic*
Golden yellow robe. A nose marked with white peaches, quince and apricot notes. In the palate, the wine is dense, clean and fresh with some white flower notes.

Baca Double Dutch, Dusi Vineyards, Paso Robles, California 2023 *Zinfandel* 18/gls 68/btl *organic*
This wine is stunningly vivid and expressive. Intense flavors of ripe plum and dark cherry are enhanced by notes of licorice, coriander spice, and black pepper. The rich, velvety texture is supported by a supple structure with a lively acidity that lingers on the finish.