



5/7/2026

Appetizers:

**Lobster Bisque** – Crème fraiche, chives, pea tendrils, served with focaccia bread – 11

**Crab Cakes** – Creamy Pommery mustard, lemon, affilla cress - 28

Entrees:

**Pan Seared Halibut** – Risotto Negra, andouille sausage, roasted tomatoes, tempura lotus, kimchi emulsion, micro cilantro – 42

**Grilled Hanger Steak** – Mashed potatoes, sauteed asparagus, pearl onions, chimichurri rojo, crispy shallots - 48

Dessert:

**Churro Sundae** – Caramel stuffed churros, dulce de leche, vanilla ice cream, whipped cream, cinnamon, mint – 14

**Tres Leches** – whip cream, kiwi, blackberry, topped with a dust of cinnamon – 12

\*- *contains nuts*

Featured Wines:

**Ashbrook Estate**, Margaret River, Australia, 2023 *Chardonnay* 17/gls 64/btl

This wine is a sculptured combination of stone and citrus fruits balanced with the highest quality French oak. Perfectly integrated, delicious and complex and will age gracefully for many years to come.

**Bodegas Borsao**, Campo de Borja, Aragon, Spain 2024 *Garnacha, Tempranillo* 17/gls 64/btl

Cherry red with violet nuances. Has a ripe fruit nose with floral tones. A full-bodied wine, spicy and with a complex and long aftertaste.