



Feature Lunch Menu

Small Plates

Tenderloin Carpaccio*

Arugula Truffle Oil Parmesan - Horseradish Sauce
Fried Capers Shaved Parmesan 24

Siberian Sturgeon Caviar

Smooth texture, medium black pearls, nutty flavor
Blinis Crème Fraîche Hard boiled Egg Chives Lemon 110



Large Entrees

Korean Sandwich*

Porchetta Pastrami Swiss Cheese Pickled Cucumbers
Arugula Kimchi Bulgogi Aioli 20

Shrimp Risotto

Ancho Chile Risotto Honey Glazed Spiced Shrimp 24

Butternut Squash Ravioli*

Mint - Basil Goat Cheese Creme Blu Bobber Blueberry Glaze
Cinnamon - Apple Chutney Honey Caviar 27
With Cinnamon - Rubbed Kurobuta Pork Tenderloin 38

Tenderloin Bowl*

Roasted Corn Pico de Gallo American Fries Arugula
Blistered Tomatoes Pickled Red Onions Feta Avocado
Cilantro - Lime Aioli 23

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness*



Seasonal Cocktail Menu

Blueberry - Vanilla Moscow Mule

Vanilla Vodka Blueberry Lime Ginger Beer 12

Pomegranate Margarita

Tequila Pomegranate Triple Sec
Lime Rosemary Salt 12

Praline Old Fashioned

Pecan Whiskey Brown Sugar Syrup
House Bitters Ice Sphere 13

Hibiscus Cosmo

Vodka Triple Sec Lime Cranberry
Hibiscus Five - Spice Rim 13

Churro Espresso Martini

Vanilla Vodka Espresso Cinnamon Syrup
Churro Caramel 14

Aperol Martini

Aperol Triple Sec Cranberry
Blood Orange Basil 13

Non - Alcoholic

Hibiscus Fresca

Grapefruit Juice Hibiscus Lime
Grapefruit Soda Five - Spice Rim 7

Cranberry Spritz

Cinnamon Lime Cranberry
Ginger Beer Rosemary 7