



# 2024 SPRING MENU

## COCKTAILS

<b>BLUE SANTORINI MARGARITA</b>	<b>14</b>
512 Tequila, Nuits-Saint-Georges premium blue Curacao, lime juice, dry lime and blood orange slices	
<b>CHOCOLATE ROSE</b>	<b>14</b>
for dark chocolate lovers. Home-made Rain organic cacao infused vodka, homemade cacao-cardamon tea, Aperol	

## FEATURED WINES

<b>Quadri, DOC Venezia, Italy,</b>	<b>Pinot Grigio</b>	<b>9</b>	<b>30</b>
<b>R Collection, by Raymond, Lot #4, California</b>	<b>Sauvignon Blanc</b>	<b>9</b>	<b>30</b>
<b>Raymond, Chardonnay, Napa County, California</b>	<b>Chardonnay</b>	<b>9</b>	<b>30</b>
<b>Frisson, Russian River Valley, California</b>	<b>Chardonnay</b>	<b>9</b>	<b>30</b>
<b>The Chook, South Australia</b>	<b>Shiraz/Viognier</b>	<b>9</b>	<b>30</b>
<b>Unshackled, by The Prisoner Wine Company, California</b>	<b>Red Blend</b>	<b>13</b>	<b>43</b>
<b>Belle Glos, Clark &amp; Telephone, Central Coast, California</b>	<b>Pinot Noir</b>		<b>59</b>
<b>Penfolds, Bin 389, South Australia</b>	<b>Cabernet Sauvignon/Shiraz</b>		<b>75</b>

## SALAD

<b>CAPRESE SALAD</b>	<b>15</b>
Mozzarella, tomatoes, mixed greens, roasted pecan, balsamic glaze, olive oil	

## STARTER

<b>SALMON TOWER</b>	<b>14</b>
Tower of cucumbers, avocado, smoked salmon and chili sweet sauce, topped with creamy avocado mousse, served with crostini and cucumbers	

## ENTRÉE

<b>MEATBALLS TAGLIATELLE</b>	<b>25</b>
Tagliatelle, lamb meat balls, creamy marinara	
<b>SHRIMP TAGLIATELLE</b>	<b>25</b>
Tagliatelle, jumbo shrimp, cherry tomatoes, zucchini, squash, asparagus, sweet peas, micro greens, Alfredo sauce	

## DESERT

<b>ALMOND JOY GOAT CHEESECAKE</b>	<b>10</b>
Homemade with almonds and goat cheese, topped with chocolate, coconut and almonds	