

# SPRING MENU



## COCKTAILS

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

## FEATURED WINES

Raymond, Chardonnay, Napa County, California	Chardonnay	9	30
Unshackled, by The Prisoner Wine Company, California	Red Blend	13	43

## SALAD

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

## STARTER

<b>SALMON TOWER</b>	14
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>	29
Tagliatelle, lamb meat balls, creamy marinara	
<b>SHRIMP TAGLIATELLE</b>	29
Tagliatelle, jumbo shrimp, cherry tomatoes, zucchini, squash, asparagus, sweet peas, micro greens, Alfredo sauce	

## DESERT

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