



### *Cocktails*

#### **CHERISHABLE 15**

*Aperol, Guava, Prosecco, Soda*

#### **FLYING HEART 17**

*Sazerac Rye, Cardamaro, Sweet Vermouth, Apple, Lemon*

### *Sushi*

#### **DAISUKI ROLL 24**

*Bacon, Jalapeno, Crab, Cucumber*

*Tuna, Avocado*

*Aji Sauce, Sriracha*

*Micro Cilantro, Sesame Seeds*

WINE PAIRING: LANDHAUS GRUNER VELTLINER 13

### *Appetizer*

#### **BUTTERNUT SQUASH BISQUE 16**

*Lump Crab, Dill, Coriander Chantilly, Toasted Almonds*

WINE PAIRING: ARTESSA CHARDONNAY 18

### *Entrées*

#### **LOBSTER RISOTTO 44**

*Saffron Risotto, Braised Oyster Mushrooms, Sauteed Spinach  
and Fennel, Lobster Claw and a Grilled Lobster Tail,  
Thyme Beurre Rouge*

WINE PAIRING: O FILLO DE CONDESA ALBARIÑO 13

#### **GRILLED HALIBUT 46**

*Crispy Fingerling Potatoes, Baby Bok Choy,  
Roasted Corn Salsa, Chimichurri*

WINE PAIRING: SAGER VERDIER SANCERRE, SAUVIGNON BLANC 18

### *Dessert Special*

#### **S'MORE LOVE 12**

*Graham Cracker, Chocolate Cremeux, Toasted Vanilla  
Meringue, Graham Crisp, Raspberry Anglaise*