



## *Dinner specials*

~ *Grilled salmon with almond rice pilaf and spinach with pine nuts ... \$45*

~ *Seared beef with fingerling potatoes and asparagus ... \$56*

## *Dessert specials*

~ *Cannoli cake with candied lavender ... \$14*

~ *Creme brulee ... \$13*

## *Wine list*

	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>WHITE WINES</i>			
<i>House white</i> <i>Dry with citrus notes reminiscent of grapefruit</i>	<b>10</b>	<b>16</b>	<b>32</b>
<i>Barone Ventoura</i> <i>Subtle honey notes with floral aromas</i>	<b>12</b>	<b>18</b>	<b>40</b>
<i>Val Feuillatte</i> <i>Bold, distinctive spice notes</i>			<b>65</b>



*Fischer Cabernet blanc*  
*Sweet, small-batch vintage*

**RED WINES**

*House red* 11 17 33  
*A satisfying blend*

*Wrath cabernet sauvignon* 62  
*Bold with oak notes*

*Turbell Estate Pinot noir* 13 18 35  
*Mellow with dark chocolate notes*

*Chappellet Shiraz* 72  
*Complex and subtle*

**2 oz**

**Bottle**

**LIQUORS**

*40-year angler's brandy* 15 210  
*Mellow and sophisticated*

*Mellet's gin* 17 220  
*Pure and subtle*



