



New Year's Prix Fixe Menu \$115

With Complimentary Glass of Champagne Upon Arrival

FIRST COURSE

Choice of:

Charred Spanish Octopus
chorizo, gremolata, almond romesco

Chef Beth's Meatballs
marinara, sage, whipped ricotta

Roasted Beets
charred orange, beet vinaigrette

Burrata Bruschetta
tomato, basil, aceto manodori

Ceviche*
fresno chile, citrus, cilantro, plantain chips

Osetra Caviar* + \$75

SECOND COURSE

Choice of:

Chicken Confit
lemon, frisee, chicken reduction

Chilean Sea Bass*
lemon, capers, butter

Seafood Paella
shrimp, clams, mussels, bay scallops, bomba arroz

Filet Mignon* + \$25
roasted asparagus, mascarpone mashed potatoes

Lobster Mac & Cheese
chive, parmigiana, oven dried tomato

THIRD COURSE

Choice of:

Raspberry Chocolate Torte
berry gelee, dark chocolate mousse

Pistachio Mousse
pistachio, raspberry crisp

Mango Popsicle
creamy mango, white chocolate



*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Kindly inform your server/bartender for any allergies or dietary restrictions.
20% gratuity will be added to all parties of 6 or more.



COCKTAILS

SANGRIA BLANCO 12

seasonal fruit, white wine

SANGRIA ROJO 12

brandy de jerez, seasonal fruit, red wine

ZAZU MARTINI 18

Askur gin , Ketel One vodka
Martini & Rossi extra dry vermouth

ONE MORE THYME 19

Lobos mezcal, Solerno, blood orange
liquor, lemon, thyme syrup

NAME PENDING 20

Frey Ranch rye whiskey, crème de cacao
Luxardo maraschino, vanilla syrup
aromatized St. Germain, mole bitters

ONCE AND FLORAL 15

Ketel One vodka, crème de violette
St. Germain, lemon, hibiscus syrup

VOGUE 18

Citadel gin, Etsu gin, lemon, white
cranberry, kaffir syrup, cointreau, aquafaba

KISSED BY A ROSE 17

Hayman's London dry gin, raspberry puree
vanilla, lemon, Italicus, aquafaba

KAFFIR & LOATHING 15

Woody Creek gin, lime juice
kaffir lime syrup

CHERRY BLOSSOM 28

Don Fulano blanco tequila, Cherry Heering
cherry syrup, lemon, orgeat
Akashi-Tai sparkling sake

OLD TOM FORWARD 19

Spring 44 old tom gin, aromatized Luxardo
maraschino, Cherry Heering
Lustau amontillado sherry, orange bitters

HONEY BEE 26

Monkey 47 gin, lemon, honey, rose syrup
aquafaba

STRAWBERRY BLONDE 26

Martell Blue Swift cognac, strawberry &
rhubarb syrup, passion fruit, lemon
rhubarb bitters , Fever Tree ginger beer

SIREN'S SONG 17

Hangar One mandarin vodka
Cherry Heering, pineapple juice & syrup
Benedictine, lemon juice, Contratto bitters

WINES BY THE GLASS

Sparkling

CREMANT DE LIMOUX 17

Gerard Bertrand "An 825", France 2019

CAVA ROSÉ 19

Raventos | Blanc "de Nit", Spain 2018

CHAMPAGNE 32

Gosset "Grand Reserve", France NV

White

HONDARRABI ZURI 16

Ameztoi, Getariako Txakolina, Spain 2021

SAUVIGNON BLANC 18

Cade, Napa Valley, California 2022

RIESLING 17

Selbach, Spatlese, Mosel, Germany 2020

FURMINT 17

Samuel Tinon "Birtok", Tokaj, Hungary 2018

GODELLO 21

Emilio Moro "El Zarzal", Bierzo, Spain 2018

CHARDONNAY 21

Sandhi, Sta Rita Hills 2019

Rosé

GRENAche BLEND 13

Beiler Pere & Fils, "Sabine"
Provence, France 2022

Red

PINOT NOIR 19

Maritana, Russian River Valley, 2020

TEMPRANILLO 18

Bodegas de Muriel, Gran Reserva
Spain 2014

GARNACHA 19

Alvaro Palacios "Camins del Priorat"
Spain 2020

MALBEC 17

Zuccardi "Serie A", Mendoza
Argentina 2019

CABERNET SAUVIGNON 25

Daou Reserve, Paso Robles 2021

AFTER DINNER

FORTIFIED WINES BY THE GLASS

Sherry

PALOMINO FINO

16
Tio Pepe, Muy Seco

MANZANILLA

15
Valdespino "Deliciosa"

Madeira

10 YEAR SERCIAL

22
Blandy's

1990 MALVAZIA

77
D'Oliveiras

Port

10 YEARS TAWNY

19
Cockburn's

20 YEARS TAWNY

22
Graham's

2018 VINTAGE

30
Quinta do Noval

2004 VINTAGE

19
Dow's "Quinta do Bomfim"

COFFEE & TEA

COFFEE 6

ESPRESSO 5

CAPPUCCINO 6

LATTE 8

HOT TEA 6

BEER

ESTRELLA GALICIA 00 14

non-alcoholic, Spain

ESTRELLA GALICIA 14

lager, Spain

LAGUNITAS 14

India pale ale, California

SAMUEL SMITH 24

oatmeal stout, England

CHIMAY GRANDE RESERVE 28

trappist ale, Belgium

ORVAL 29

trappist ale, Belgium

ROCHFORT 32

trappist ale, Belgium

LINDEMAN'S 28

framboise lambic, Belgium