



FROM THE KITCHEN

PRANZO

Estate Beet Salad | \$22

greens, gorgonzola, avocado, pistachios,
pickled red onions

add sliced medium-rare Wagyu | \$16

add Prosciutto Parma | \$9

Petite Beet Salad | \$11

Focaccia BLTA | \$27

bacon, lettuce, tomatoes, avocado, aioli
served with a side of dressed greens

Kuro Wagyu Tagliata | \$46

served sliced and medium-rare

parmesan marble potatoes, seasonal greens,
lemon, roasted garlic aioli

TO SHARE

Provisions Board | \$38

cheese & charcuterie, house pickled vegetables,
mustards, dried fruit and nuts, fruit preserves

add Prosciutto Parma | \$9

Stracciatella & Toasted Focaccia | \$30

fresh and seasonal ingredients, often changing

add Prosciutto Parma | \$9

Garden Zucchini Fritters & Caesar | \$16

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs

Ask your wine specialist for our daily desserts.