

A SPECIAL MENU CREATED BY
OUR TEAM TO CELEBRATE
OUR 10TH BIRTHDAY!



WATERMELON SALAD 18
heirloom tomatoes, arugula, feta,
red wine dressing, balsamic glaze

STRIPED BASS 39
asparagus puree, fingerling potatoes, fresh tomatoes,
shaved carrots, bechamel sauce, lemon vinaigrette

LINGUINE WITH LOBSTER TAIL 41
7oz poached lobster tail, cherry tomato, baby spinach,
garlic, lobster broth

CITRUS CRÈME BRÛLÉE 12

BLOOD ORANGE MARGARITA 14
patron silver tequila / cointreau / lime /
blood orange puree / ginger beer

FLOWERS CHARDONNAY - sonoma coast | 90 BOTTLE
FLOWERS PINOT NOIR - sonoma coast | 90 BOTTLE



EXECUTIVE CHEF: FERNANDO SANTIAGO

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.