



GOLDEN HOUR DINING

Three Course Menu \$65

Daily from 4:00 PM - 6:00 PM

Add on a three course wine pairing to enhance your meal +35

SALAD | SOUP - CHOICE OF

MISTICANZA

Field Green, White Balsamic Vinaigrette,
Seasonal Vegetable, Fresh Herb

MINISTRONE

Garden Vegetable, San Marzano
Tomato, Tuscan Bean, Ditalini Pasta,
Swiss Chard, Parmigiano

CAESAR SALAD

Gem Lettuce, Radicchio, Chicory,
Anchovy-Garlic Dressing Pecorino
Toscano, Ceci Fritti & Parmigiano

BAKED ONION SOUP

"The French Classic" Rich Beef Broth,
Caramelized Onion,
Emmenthal Cheese

ENTREE- CHOICE OF

STEAK + FRITES

Australian Prime Filet Mignon, Beef Tallow Fries

FAROE ISLAND SALMON*

Braised Leek, Cauliflower Purée, Pistachio Pesto
& Red Wine Shallot Sauce

CHICKEN MARSALA

Roasted Mushroom, Cherry Bomb Sweet Pepper

LOBSTER RAVIOLI

Lobster "Bolognese", Lobster Butter, Pine Nut, Grated
Lemon, Pecorino, Bottarga & Mollica

DESSERT - CHOICE OF

SICILIAN CANNOLI

GELATO



HAPPY HOUR

Daily from 4:00pm - 6:00pm

HAPPY HOUR HAPPY MEAL | 25

Tulia Steak Smash Burger, Beef Tallow Fries + Martini

FILET MIGNON SLIDERS | 16

Caramelized Onion, Point Reyes Cheese

WAGYU MEATBALL | 8

Tomato, Burrata & Basil

CHICKEN NUGGETS + CAVIAR | 12

Crema Fraiche, Chive

LOBSTER TACOS | 12

Crisp Wonton Shell, Jasmine Rice

MORTADELLA CORN DOGS | 5

MINI CHEESE ARANCINI | 10

MEZZE MANICHE CACIO E PEPE | 10

TUNA CONES | 12

FRENCH DIP MINI'S | 8

*Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illnesses.

Every effort will be made to accommodate food allergies. should we be unable to do so, we apologize in advance.

20% gratuity will be added to parties of five or more.