

FESTIVAL OF ARTS

B E V E R A G E S

COCKTAILS

Aperol Spritz	14
Limoncello Spritz	14
Negroni	15
White Peach Sangria	16
Basil Mojito	16
Mediterranean Manhattan	17
Spanish Cadillac Margarita	17

BEER

Stella Artois, draft	10
Calidad Cerveza, draft	10
Modelo Especial, can	11
Thousand Steps, can	12

SOFT DRINKS

Soda, lemonade, Apple Juice	5
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BOTTLED WATER

Sparkling or still	7
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WINE

SPARKLING

Fleuraison, NV, Blanc de Blanc, Chardonnay, Beaune, FR	12 / 40
DS, 2021, Prosecco, Veneto, IT	13 / 50
Henriot, NV, Brut Souvrain 375ml (split), Champagne, FR	60

ROSE

La Belle Citadelle, 2021, Rose, FR	10 / 35
Cambria, 2022, Pinot Noir, Central Coast	15 / 60

WHITE

Emmolo by Caymus, 2022, Sauv Blanc, Napa, CA	13 / 50
Garzon, 2022, Albarino, SP	12 / 45
La Crema, 2021, Pinot Gris, Monterey, CA	12 / 47
La Golena, 2021, Pinot Grigio, Veneto, IT	10 / 35
House White, 2021, Chardonnay, CA	11 / 44
Cambria, 2020, Chardonnay, Central Coast, CA	12 / 46
Rombauer, 2021, Chardonnay, CA	22 / 80
Domaine de Deaux Roches, 2021, Chardonnay, Burgundy, FR	15 / 55

RED

Cambria, 2021, Pinot Noir, Central Coast, CA	16 / 64
Weather by John Anthony, 2020, Pinot Noir, Sonoma Coast, CA	15 / 52
CARE, 2020, Grenache, SP	11 / 40
Dm. Fernand, Cotes du Rhone, 2019, Syrah, FR	10 / 35
Amalaya, 2021, Malbec, ARG	12 / 45
House Red, 2021, Cabernet, CA	11 / 44
Daou, 2021, Cabernet, Napa, CA	16 / 64
Justin, 2020, Cabernet, Paso Robles, CA	19 / 76

18% gratuity will be added for parties of 8 or more - 4% surcharge added to support kitchen staff



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APPETIZERS

OYSTERS ROCKEFELLER (4)

romana sambuca | nutmeg | charred lime 24

EMPANADA FLIGHT

chicken | spinach | beef | garlic aioli 21

HUMMUS AND BABAGANOUSH MEZZE

olives | pita | crudités 22

SMOKED TROUT RILLETTES

avocado | grilled ciabatta | egg | caviar 27

BURRATA WITH CANDIED SQUASH

brown butter sage | walnuts | arugula 25

LUMP CRAB CAKE SALAD

piquillo peppers | sherry aioli | avocado 24

MAIN COURSES

CHICKEN PARMESAN

Frisée | heirloom tomatoes | three cheese mix 34

PRIME HANGER STEAK

mashed potatoes | maître d'hôtel butter | wild mushrooms | chimichurri 44

CRUSTED CHILEAN SEA BASS

forbidden rice | coconut broth | dill vinaigrette 45

CRAB AND SHRIMP SPAGHETTI NERO

cured tomatoes | carrot | curry sauce | tarragon 38

WAGYU SHORT RIB BURGER

blue or cheddar cheese | sautéed onions | provençal fries | pickle 26

RISOTTO PRIMAVERA

pesto | cured tomatoes | fresh herbs 32

DESSERTS

NUTELLA MOUSSE

coconut | turmeric | berries 14

TRES LECHE FLAN

caramel | wild berries | whip cream | candied almonds 14

BRIE CHEESECAKE

wild berries salad | mint 14

SORBET

chef's choice 12

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