



Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

JUNE FEATURES

LUNCH

Oyster Mushroom & Tomato Omelet

Oyster Mushroom, Sun-Dried Tomato, Fresh Basil, and Goat Cheese

17.95

DINNER

Iberico Ham Experience

Freshly Sliced Iberico Ham served with Spanish Olives, Pickled Peppers, Shaved Manchego Cheese, Escalivada Catalana, Olive Tapenade, Goat Cheese, Sun-Dried Tomatoes, Red Wine Glaze, Garlic Crostini

40.95

DESSERT

Strawberry Rhubarb Crisp

15.95

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

20% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Select items can be prepared Gluten Friendly with minor modifications.

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FEATURED COCKTAIL

Endless Summer in Rice Park

Gin, Pomegranate Liqueur, Lemon, Simple Syrup, Blackberry, Basil

14

In honor of our commitment to the park, a portion of each Endless Summer cocktail sold supports park maintenance through the Saint Paul Parks Conservancy.

FEATURED WINES

San Simeon Cabernet Sauvignon

Paso Robles, California

16 Glass | 56 Bottle

King Estate Pinot Gris

Willamette Valley, Oregon

14 Glass | 50 Bottle

BY THE BOTTLE

Rombauer Diamond Selection Cabernet Sauvignon, 2017

Napa Valley, California

242

Kistler "Les Noisetiers" Chardonnay, 2022

Sonoma Coast, California

158