

STARTERS

*OYSTERS ON THE HALF SHELL 4 *each*
Chef's Selection of Island Creek Oysters,
Dressed with Seasonal Mignonette
gf, nf, df

GRILLED EGGPLANT SALAD 18
Green Beans, Shaved Radish, Mint,
Miso Tahini Vinaigrette, Eggplant Purée,
Fromage Blanc, Crispy Shallot
v, gf, nf

MOZZARELLA DI BUFALA 21
Balsamic, Honey & Thyme Roasted Grapes,
Pistachio Relish, Grilled Sourdough
v

LOCAL CHEESE & CHARCUTERIE 32
Chef's Selection of Local Cured Meats,
Cheese, Accoutrements

ASSORTED CHICORIES 16
Honeycrisp Apple,
Smoked Bleu Cheese, Citrus, Pecan,
Calamansi & Apple Cider Vinaigrette
v, gf

*SALMON CARPACCIO 24
Pear Aguachile, Pistachio Salsa Macha,
Dill, Pickled Shallot
gf

CHILLED KING CRAB & LOBSTER SALAD 36
Soy Ginger Aioli, Mint, Scallion,
Celery, Cucumber, Citrus,
Pickled Fresno Chile, Radish, Toasted Nori
gf, nf, df

ADD ONS

+Add Grilled Chicken Thigh 10

+ Add Salmon 16

ENTREÉS

LAMB RAGU MAFALDINE 32
Saffron Mafaldine Pasta, Sichuan Peppercorn, Basil, Scallion,
Castelvetro Olive, Parmigiano, Chili Oil
nf

PRAWNS NAYARIT 42
Cherry Tomato, Cucumber, Pickled Cipollini Onion,
Fish Sauce, Lime, Cilantro, Grilled Sourdough
nf

WHOLE FRIED BRANZINO MP
Farm Greens, White Cabbage Kimchi, Sweet & Spicy Soy, Mint,
Cilantro, Scallion, Chef's Selection of House Pickles
gf, nf

HALF ROASTED CHICKEN 38
Sunchoke Miso Purée, Lemongrass, Ginger,
Pickled Fresno Chile, Roasted Root Vegetables, Jus
gf, nf

*KUROBUTA PORK COLLAR 41
Braised Adzuki & Navy Beans, Tasso Ham,
Mustard Greens, Sweet Pepper Relish
gf, nf

*24 OZ RIBEYE 115
Bone Marrow Butter,
Roasted Cauliflower & Fennel,
Crispy Leeks, Bordelaise
gf, nf

SIDES

LOADED BAKED POTATO 14
Fontina Cheese, Bacon Onion Jam, Crème Fraiche, Butter, Chive
gf, nf

CRISPY MUSHROOMS 14
Gochujang, Toasted Sesame, Scallion
v, gf, nf

ROASTED SQUASH 14
Maple Chipotle Butter, Cotija, Scallion, Guajillo, Lime Zest
v, gf, nf

DESSERTS

SEASONAL SORBET 8
Chef's Selection
vg, gf, nf

FRESH BAKED COOKIES 12
Chocolate Chip Cookies, Maldon
v, nf

BLACK SESAME PAVLOVA 16
Strawberry Yuzu Compote, Black Sesame Ice Cream, Yuzu Cream, Dragon Fruit
v, gf, nf

CHOCOLATE MOCHA CAKE 16
Mocha Crèmeux, Malted Milk Ice Cream
v, nf

MONT BLANC 16
Purple Sweet Potato Cream, Honey Castella Cake, Maple Pastry Cream, Sweet Soy Sauce
v, nf

**Vegetarian options available upon request*

- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -

**This food item contains raw ingredients or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*