

BAR MENU

INCONTRO MEAT & CURATED CHEESE

seasonal garnish, selection of 2 or 4 MP

OYSTERS

yuzu kosho granité, wakame MP

BLUEFIN TUNA TARTARE

cucumber, sesame, green onion, gem lettuce cups 25

WAX BEAN TEMPURA

parmesan vinaigrette, basil 17

HARISSA SHRIMP

harissa and lemon marinade, preserved lemon saffron aioli 30

FISH AND CHIPS IN YESTERDAY'S NEWS

local halibut, tartar sauce 26

PARADISEA CHEESEBURGER

bacon jam, caramelized onion aioli, gruyère

butter lettuce, tomato, duck fat fries 34

chile toreados +4

applewood smoked bacon +5

au poivre +10