

DINNER MENU

Small Plates

Oysters	24
cucumber, jalapeno, lemon	
Seared Scallop	26
parsley butter, pancetta, butter bean	
Hamachi Crudo	28
shiso dressing, orange, watermelon radish, celery	
Mushroom Parfait	24
grilled sourdough, pickled shallot	

Vegetables

Heirloom Tomatoes	24
ricotta, sourdough, arugula, za'atar	
Gem and Endive	18
snap pea, pecorino, mint, maple	
Grilled Cabbage	16
koji butter, mushroom XO, chive	
Potato Pave	14
yuzu Kosho, thai basil	
Charred Broccolini	13
confit garlic, oregano, sunflower seeds, citrus	

Pasta

Potato Gnocchi	34
egg yolk, perigord truffle, parmesan	
Casarecce	32
pork ragu, calabrian chili, rapini, pangrattato	
Ricotta Agnolotti	30
pistachio, charred scallion, manchego	

Large Plates

10oz Striploin	68
almond romesco, beef fat onion, madeira jus	
Grilled Salmon	48
vadouvan curry, peas, coconut	
Dover Sole	78
manila clam, garlic butter, lemon	
Roasted Chicken	42
celeriac, black kale, gujiallo jus	
42oz Cote De Boeuf	145
red wine jus	