

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

Beet Salad 20
ricotta, hazelnut, orange, sherry
gastrique

Gem and Endive Salad 20
snap pea, pecorino, mint, maple
dressing

Roasted Cabbage 16
koji butter, mushroom XO, chive

Potato Pave 14
yuzu Kosho, thai basil

Grilled Broccolini 14
garlic, oregano, candied sunflower seed

Pasta

Calamarata 40
shrimp, saffron, calabrian chili,
nduja

Casarecce 32
pork ragu, grilled rapini, fennel,
pangrattato

Ravioli 30
comté, honeynut squash, chestnut

Large Plates

10oz Striploin 68
almond romesco, beef fat onion,
madeira jus

Grilled Salmon 48
vadouvan curry, heirloom carrot,
coconut

Dover Sole 78
chicken velouté, spinach, caper

Roasted Chicken 42
celeriac, black kale, guajillo jus

42oz Côte De Bœuf 155
grilled cipollini, jus