

# DINNER MENU

## Starters

### Oysters

cucumber, jalapeño, lemon 24

### Seared Scallop

parsley butter, pancetta,  
butter bean 26

### Hamachi Crudo

shiso dressing, orange,  
watermelon radish, celery 28

### Mushroom Parfait

grilled sourdough, pickled shallot 24

### Beet Salad

ricotta, hazelnut, orange, sherry gastrique 20

### Gem and Endive Salad

snap pea, pecorino, mint, maple dressing 20

## Shared

### Roasted Cabbage

koji butter, mushroom XO, chive 16

### Potato Pavé

yuzu kosho, thai basil 14

### Charred Broccolini

brown butter, maple, cumin 14

## Mains

### 42oz Côte de Boeuf

grilled cipollini, jus 155

**Sommelier Suggests: 2020 Domaine Roger Perrin  
Châteauneuf du Pape, Rhône Valley 31/50/163**

### 10oz Striploin

beef fat chimichurri, cipollini  
onion, madeira jus 68

**Sommelier Suggests: 2019 Château Le Crock  
Saint-Estèphe, Bordeaux. 35/55/180**

### Roasted Chicken

celeriac, black kale, guajillo jus 42

**Sommelier Suggests: 2023 Jean-Claude  
Chanudet La Cuvée du Chat, Beaujolais. 23/37/120**

### Spaghetti

shrimp, saffron, nduja 40

**Sommelier Suggests: 2023 Fontodi Chianti Classico,  
Tuscany. 29/46/150**

### Dover Sole

chicken velouté, spinach, caper 78

**Sommelier Suggests: 2022 Olivier Leflaive  
Les Sétilles, Burgundy. 29/46/150**

### Grilled Salmon

vadouvan curry, heirloom carrot,  
coconut 48

**Sommelier Suggests: 2023 Pewsey Vale Riesling,  
Eden Valley, Australia. 21/34/109**