

DINNER MENU

Small Plates

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|---|----|
| 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

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|---|----|
| 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

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| Calamarata | 40 |
| shrimp, saffron, calabrian chili, nduja | |
| Casarecce | 32 |
| pork ragu, grilled rapini, fennel, pangrattato | |
| Ravioli | 30 |
| comté, sweet potato, brown butter, chestnut | |

Large Plates

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|---|-----|
| 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 | |