

# DINNER



Edition N° \_\_\_\_\_

◆  
EVERYTHING IS DESIGNED TO  
BE SHARED.

**FLATBREAD & HUMMUS VG | 11**

za'atar oil, garden chile ashes,  
toasted seeds

**PICKLED VEGETABLES GF | 11**

seasonal veggies, tako sunomono, egg

**ROOT VEGETABLE SALAD VG+GF | 13**

turnip, daikon, carrot, kohlrabi,  
lemon dressing

**RICE BOWL VG+GF | 14**

crispy avocado, miso-yam purée,  
persimmon

**BEEF TARTARE \* GF | 14**

tonnato, pear, dry cured olive,  
sweet potato chips

**ADOBO FRIED CHICKEN GF | 13**

sprouts, chile vinegar

**BUFFALO POTATOES GF | 11**

bacon jam, buffalo sauce, cured egg

**SMOKED TROUT TART GF | 19**

sourdough cracker, horseradish, caraway,  
apple, nasturtium

**HALF DOZEN BBQ OYSTERS GF | 22**

harissa butter, fried lemon

**CHILLED GULF PRAWNS | 18**

romesco, pickled celery, apple, almond

**ROASTED BEETS V+GF | 16**

smoked blue cheese, polenta crouton,  
toasted garlic

**TAMARIND CONSOMMÉ VG+GF | 14**

coconut dumplings, shishito, seaweed

**CRISPY CAULIFLOWER V+GF | 14**

red curry parsnip purée, quail egg,  
candied peanuts

**CREAMED BUTTER BEANS V+GF | 16**

braised greens, smoked mushrooms,  
parmesan

**DELICATA SQUASH V+GF | 15**

coffee-date purée, yogurt, popcorn,  
brown butter

**BRUSSELS SPROUTS VG+GF | 14**

black bean sauce, orange, shallot

◆ ◆  
HEARTIER PLATES.  
PLEASE ALLOW MORE  
TIME TO PREPARE.

**GRILLED WHOLE CHICKEN GF | 37**

calabrian chile butter, burnt orange

**SEARED AHI TUNA GF | 49**

black garlic, mustard, chimichurri, ginger

**COCHINITA PIBIL GF | 51**

roasted banana, sikil p'ak

**GRILLED SHORT RIB | 53**

steak sauce, horseradish

V - vegetarian | VG - vegan | GF - gluten free

\*Served raw or undercooked or contains raw or undercooked ingredients. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.