

DINNER



Edition N° _____

EVERYTHING IS DESIGNED TO BE SHARED.

FLATBREAD & HUMMUS VG | 9
za'atar oil, chile ashes, toasted seeds

PICKLED VEGETABLES GF | 12
seasonal veggies, tako sunomono, egg

KUSSHI OYSTER *GF | 3.5 EA
celery mignonette, caramelized honey, estate hot sauce

CHARRED AVOCADO SALAD VG+GF | 14
celery root purée, endive caramel, candied walnuts, pickled red onion

WHEATBERRY GRAIN BOWL VG | 15
crispy artichoke, black truffle, snap peas, fennel jam

TAMARIND CONSOMMÉ VG+GF | 12
coconut dumplings, tamarind, shishito, seaweed

BEEF TARTARE *GF | 14
tonnato, pear, dry cured olive, sweet potato chips

GRILLED SCALLOPS GF | 22
apple, kimchi, radish, chimichurri, ham hock vinaigrette

HIRAMASSA CRUDO *GF | 17
escabèche, prickly pear vinegar, orange emulsion, espelette

ROASTED BEETS V+GF | 16
smoked blue cheese, polenta croutons, toasted garlic

CRISPY CAULIFLOWER V+GF | 14
red curry parsnip purée, quail egg, candied peanuts

CREAMED BUTTER BEANS V+GF | 16
braised greens, smoked mushrooms, parmesan crisps

DELICATA SQUASH V+GF | 15
coffee-date purée, yogurt, popcorn, brown butter powder

ROASTED SUNCHOKES VG+GF | 14
lemon-apple mostarda, sauerkraut

BUFFALO POTATOES GF | 12
bacon jam, buffalo sauce, cured egg

ADOBO FRIED CHICKEN GF | 14
sprouts, chile vinegar

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

GRILLED SHORT RIB GF | 53
steak sauce, horseradish

COCHINITA PIBIL GF | 51
roasted banana, sikil p'ak

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.