

DINNER



Edition N° _____

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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

CHARRED AVOCADO SALAD VG+GF | 14

celery root purée, endive caramel,
candied walnuts, pickled red onion

RICE BOWL VG+GF | 12

miso-yam purée, asian pear

BEEF TARTARE * GF | 14

tonnato, pear, dry cured olive,
sweet potato chips

CHILLED GULF PRAWNS | 18

romesco, pickled celery, apple, almond

MAINE LOBSTER CONSOMMÉ GF | 15

coconut dumplings, tamarind,
shishito, seaweed

SMOKED TROUT TART | 19

sourdough cracker, horseradish, truffle roe,
caraway, apple, nasturtium

GRILLED SCALLOPS GF | 22

apple, kohlrabi, radish, chimichurri,
ham hock vinaigrette

ADOBO FRIED CHICKEN GF | 14

sprouts, chile vinegar

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

BUFFALO POTATOES GF | 12

bacon jam, buffalo sauce, cured egg

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

BRUSSELS SPROUTS VG+GF | 14

black bean sauce, orange, shallot

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HEARTIER PLATES.
PLEASE ALLOW MORE
TIME TO PREPARE.

ROASTED LIBERTY DUCK GF | 55

pinapple guava, sweet potato,
citrus glaze, hoshigaki-miso purée

GRILLED WHOLE CHICKEN GF | 37

calabrian chile butter, burnt orange

SEARED AHI TUNA GF | 49

black garlic, mustard, chimichurri, ginger

RACK OF LAMB GF | 59

red chermoula, spicy rutabaga,
black garlic panisse

GRILLED SHORT RIB GF | 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.