

# DINNER



Edition N° \_\_\_\_\_

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EVERYTHING IS DESIGNED TO  
BE SHARED.

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

**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

**KINGFISH 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

**BROCCOLI STIR FRY** GF | 16  
yuba, bacon xo sauce, sesame

**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

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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

**LAMB PAVÉ** GF | 51  
barbacoa sugo, sikil p'ak, banana,  
roasted pineapple, nixtamal tortillas

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.