

DINNER



Edition No _____

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EVERYTHING IS DESIGNED TO
BE SHARED.

GARLIC KNOTS V | 12

burrata, green garlic butter

KUSSHI OYSTER * GF | 3.5 EA

celery mignonette, caramelized honey,
estate hot sauce

KINGFISH CRUDO * GF | 17

escabèche, prickly pear vinegar,
orange emulsion, espelette

CITRUS SALAD V+GF | 14

herbed labneh, pistachio soil, mint

TAMARIND CONSOMMÉ VG+GF | 12

coconut dumplings, tamarind,
shishito, seaweed

CHICKEN DRUMSTICKS GF | 13

urfa chile sauce, orange zest,
dried garlic, greek yogurt

CHAR SIU PORK BELLY GF | 15

asparagus, egg, rice noodles, cashews

GRILLED SCALLOPS GF | 22

apple, kimchi, radish, chimichurri,
ham hock vinaigrette

BROCCOLI STIR FRY GF | 16

yuba, bacon xo sauce, sesame

BUFFALO POTATOES GF | 12

bacon jam, buffalo sauce, cured egg

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

ROASTED SUNCHOKES VG+GF | 14

lemon-apple mostarda, sauerkraut

WHEATBERRY GRAIN BOWL VG | 15

crispy artichoke, black truffle, snap peas,
fennel jam

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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.