

DINNER



Edition N° _____

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EVERYTHING IS DESIGNED TO
BE SHARED.

PICKLES VG+GF | 7
artfully preserved vegetables

BUCKWHEAT MUFFINS V | 6
fava bean miso butter, pepper jelly

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

KING SALMON CRUDO *GF | 16
spring vegetable slaw, chiltepin granita,
sunflower-kosho butter

APRICOT SALAD VG+GF | 14
sunflower sprouts, smokehouse almonds,
cured celery, black tahini vinaigrette

QUINOA BOWL VG+GF | 14
poblano guacamole, fresh chickpeas,
watermelon radish, agretti, basil

CHILLED ASPARAGUS V+GF | 17
manchego panna cotta, spanish sofrito,
miso, salsa verde, herbs

OCTOPUS & CLAM CONSERVA | 17
calabrian chile oil, lemon, grilled bread

CRISPY SOFT SHELLED CRAB GF | 21
fermented carrots, green plums,
pea shoots, pickled ginger, honey

CHAR SIU PORK BELLY GF | 15
asparagus, egg, rice noodles, cashews

CHICKEN DRUMSTICKS GF | 12
urfa chile sauce, garlic, citrus, yogurt

FALAFEL V+GF | 13
baby artichokes, harissa ranch,
confit lemon, parsley

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

BOULANGÈRE POTATOES GF | 13
english peas, horseradish, dill

BARBECUE CARROTS V+GF | 14
popcorn grits, shallot agrodolce,
candied walnuts, sesame

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HEARTIER PLATES.
PLEASE ALLOW MORE
TIME TO PREPARE.

GRILLED WHOLE CHICKEN GF | 37
calabrian chile butter, burnt orange

SEARED TUNA GF | 46
black garlic mustard, chimichurri,
ginger, cilantro

PRIME RIBEYE STEAK | 59
caesar salad persillade, charred lemon,
toasted croûton soubise

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.