

DINNER



Edition No _____

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EVERYTHING IS DESIGNED TO
BE SHARED.

PICKLES VG+GF | 7
artfully preserved vegetables

FOCACCIA V | 7
pizza oil, roasted tomato

KUSSHI OYSTER *GF | 3.5 EA
cucumber granita, tomatillo vinegar,
cucamelon

KING SALMON AGUACHILE *GF | 16
watermelon, jalapeño, sea grapes,
chiltepin granita

SUMMER PEACHES VG+GF | 14
sunflower sprouts, smokehouse almonds,
cured celery, black tahini vinaigrette

HEIRLOOM TOMATO SALAD V+GF | 18
california avocado green goddess,
puffed wild rice, roasted rice vinegar,
orange oil, garden basil

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

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

CORN FRITTERS V | 14
charred corn husk crema, fried okra,
cumin onions, tomatillo salsa

BLISTERED POLE BEANS | 16
lap xuong sausage, tomato conserva,
burnt cheez-its

BINTJE POTATOES V+GF | 15
chanterelles, salt-baked onions,
salsa verde, mushroom butter

MARINATED SWEET PEPPERS VG | 14
ajo blanco, smoked shoyu, furikake,
nutritional yeast

ROASTED BABY CARROTS VG+GF | 13
green curry, burnt onion

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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 | 46
black garlic mustard, chimichurri,
ginger, cilantro

KUROBUTA PORK TENDERLOIN | 44
bacon, pepper soubise, shishito,
garlic arugula

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.