DINNER

All plates are designed to be shared

STANDARDS

PICKLES VG+GF
artfully preserved vegetables • 8

WHOLE WHEAT MOLASSES BREAD
cultured butter • 8

OYSTER *GF
napa kimchi, pickled orange • 3.5 ea.

CAVIAR SERVICE *GF
cold fried chicken, honey mustard, mascarpone • 85

PLATTERS

designed for 2 - 6 people

GRILLED WHOLE CHICKEN GF
green garlic bacon butter, saffron leeks • 39

SEARED AHI TUNA *GF
black garlic mustard, chimichurri, ginger, cilantro • 48

CRISPY LAMB PAVÉ
pickled raisins, espresso pickled carrots, mint yogurt, harissa, flatbread • 51

GRILLED WAGYU BEEF
mustard soubise, grilled spring onion, roasted mushroom • 62

SMALL PLATES

SHIO CURED SALMON *GF
avocado mousse, pickled kohlrabi, horseradish, chive oil • 17

KIWI & CUCUMBER SALAD V+GF
goat milk dressing, kiwi pico de gallo, grapefruit, fennel, curried almonds • 16

HEIRLOOM BEETS VG+GF
nopales, smoked tofu, mole verde, tortilla paste, beet-charrones • 19

COCONUT CURRY CONSOMMÉ VG+GF
maitake, ash roasted carrot, scallion • 18

OCTOPUS & CLAM CONSERVA
calabrian chile oil, lemon, grilled bread • 18

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

CRISPY OXTAIL GF
preserved kumquats, green kosho, braising jus • 21

BRUSSELS SPROUTS GF
onion dip, ham hock vinaigrette, granulated maple, apple • 17

BULGOGI CARROTS VG+GF
sticky rice, pickled fresno chiles, apple emulsion, sesame • 16

CRISPY POTATO WEDGES GF
steak sauce, green garlic aioli, herb powder, pickled spring onion • 15

GRILLED BROCCOLI DI CICCIO V+GF
ricotta mousse, fermented chile paste, umami powder • 18

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.

1719 34TH ST SAC. CALIF. 95816

MENU

Crafted by Chef Brad Cecchi

SUNDAY PRIX FIXE

Only $30

HAPPY HOUR

Tues. - Fri.
5-6

EDITION N°