

A LA CARTE

SMALL

- hamachi** - green apple ponzu, golden kiwi, shiso 25
- artichoke** - radicchio, delicata, manchego, maple vinaigrette 20
- pork rib** - soy garlic glaze, mango papaya salad 20
- shrimp** - ube foam, aji amarillo, dill-pine nut gremolata 25
- burrata** - brown butter, hazelnuts, butternut squash, pomegranate 20

PASTA

- gemelli** - toasted garlic, broccoli, almonds, parmesan brodo 20
- mafalde** - calabrian chili, vodka sauce, jumbo lump crab 20
- risotto**- guanciale, red onion, pecorino, tomato 20
- rigatoni**- short rib ragu, parmigiano, rosemary breadcrumbs 35

LARGE

- 1/2 chicken** - bitter greens, caesar dressing, garlic oil 40
- pork chop** - carrot purée, brussels, granny smith apple, buttermilk 40
- scallops** - butternut squash purée, succotash, bacon jus 50

- ribeye** - 24 oz, boneless 130
- shell steak** - 24 oz, dry-aged 28 days 130
- porterhouse** - 35 oz, dry-aged 28 days 180
- pomme frites, peppercorn aioli, salsa verde*

DESSERT

- tart** - cocoa sablé, walnuts, dates, maple chocolate ganache 10
- pot de crème** - earl grey, vanilla wafers, whipped cream 10
- kumquat cake** - brown butter, toasted pepitas, buttercream 10
- budino** - chocolate, bonito caramel, huckleberries 10

