

A LA CARTE

SMALL

- tuna - creamy soy, honeydew ginger condiment, sesame 32
beef tartare - dijon, bone marrow, sourdough, ground cherries 29
watermelon & stone fruit - mint-chili vinaigrette, fennel, stracciatella 30
cauliflower - kale, grapes, bacon, pistachio, parmesan vinaigrette 25

PASTA

- fusilli - 'nduja, smoked butter, charred corn, egg yolk 30
farrotto - jimmy nardello, pork cheek, clams, oregano 35
rigatoni - eggplant, tomato, ricotta, basil bread crumbs 29
creste di gallo - duck bolognese, belper knolle, mint 30

LARGE

- pork - fregola salad, roasted baby zucchini, melon, prosciutto jus 48
scallops - saffron corn custard, chorizo summer succotash 65
1/2 chicken - cherry mole, salsa macha, cilantro, lime 43

- whole fish - tomato, black olive, fennel, burnt orange oil 90

- bone-in ny strip - 28 oz, 28 day dry-aged 180

- wagyu strip loin - 22 oz, citrus fed 190

- ribeye - 35 oz, dry-aged 35 days 210

- pomme frites, housemade ranch, salsa verde*

DESSERT

- pavlova - raspberry sorbet, plum, orange-ginger glaze, vanilla cream 13

- pâte à choux - craquelin, corn semifreddo, peach-jalapeño reduction 14

- caramelized pâte feuilletée - yuzu, blackberry mint gelée, matcha crumb 13

