

A LA CARTE

SMALL

- hamachi** - blood orange, avocado purée, potato chips 30
beef carpaccio - thai basil, jalapeño, mung beans, crispy shallots, cilantro 29
burrata - hazelnut, truffle, aged balsamic, basil, roman flatbread 34
beet salad - roasted radicchio, pistachio, chili crunch, point reyes blue 26

PASTA

- cavatelli** - kale & arugula pesto, butternut squash, delicata, parmesan 26
garganelle - braised rabbit, cherry peppers, herb bread crumbs 28
risotto - caramelized onion, roasted grapes, pecorino, charred onion ash 26
rigatoni - braised short rib, rosemary ricotta, parmesan 30

LARGE

- pork chop** - guanciale, collared greens, apricot mostarda 48
scallops - smoked potato, buttered leeks 65
1/2 chicken - parsnips, baby carrots, scallion lemon vinaigrette, jus 43
whole sea bream - 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 210
ribeye - 35 oz, dry-aged 35 days 210
pomme frites, truffle aioli, salsa verde

DESSERT

- date cake** - guinness toffee, pomegranate reduction 14
semifreddo - chocolate brownie, toasted meringue, sour cherry 13
banana cream kataifi - pfeffernüsse, caramelized banana, hazelnut 14

