

A LA CARTE

SMALL

- tuna - creamy soy, honeydew ginger condiment, sesame 32
- beef tartare - dijon, bone marrow, sourdough, egg yolk 29
- brussels sprouts - garlic honey, manchego, sunflower seeds, apple 27
- cauliflower - kale, grapes, bacon, pistachio, parmesan vinaigrette 25

PASTA

- gnocchi sardi - buttered leeks, roasted mushroom, hazelnut pesto 30
- farrotto - jimmy nardello, pork cheek, clams, oregano 35
- rigatoni - fennel sausage, white beans, escarole, calabrian chili 29
- gramigna - short rib ragu, tallow bread crumbs, pecorino pepato 30

LARGE

- pork - fregola, cucumber & herb salad, green goddess 48
- scallops - smoked celery root, brown butter, apple 65
- 1/2 chicken - blackberry mole, salsa macha, cilantro, lime 43
- whole fish - coconut curry, thai caramel, herb salad, orange 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
- chocolate tart - huckleberry compote, toasted meringue 14
- chai panna cotta - apple jelly, honey almond granola 13

