

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 bronzino - 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
- crème brûlée - candied kumquat, yuzu milk crumb, micro basil 13
- banana cream kataifi - pfeffernüsse, caramelized banana, hazelnut 14

