CHOICE OF ONE DISH PER COURSE
$100 per person

FIRST

tuna crudo - buttermilk broth, apple, marigold oil *(supplemental $5)*

beef carpaccio - thai basil, jalapeño, mung beans, scallion, cilantro

artichoke - tikka masala, crispy chickpeas, yogurt vinaigrette

cauliflower - kale, grapes, bacon, pistachio, parmesan vinaigrette

SECOND

rigatoni - fennel sausage, white beans, escarole, calabrian chili

gnocchi sardi - mushrooms, leeks, hazelnut-truffle pesto *(supplemental $5)*

farrotto - salsa roja, clams, rock shrimp, confit sofrito, squid ink

gramigna - short rib ragu, tallow bread crumbs, rosemary, pecorino pepato

THIRD

pork - rosemary polenta, smoked maple hot sauce, cabbage slaw

scallops - celery root, brown butter, apple & celery salad *(supplemental $15)*

1/2 chicken - pumpkin-blackberry mole, salsa macha, cilantro, lime

FOR TWO

whole fish - coconut curry, thai caramel, herb salad, orange

bone-in ny strip - 28 oz, 28 day dry-aged *(supplemental $80)*

wagyu strip loin - 22 oz, citrus fed *(supplemental $90)*

bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental $110)*

pomme frites, housemade ranch, salsa verde

DESSERT

pavlova - cranberry compote, white chocolate cardamom cream

chocolate tart - smoked maple-blueberry compote, toasted meringue

coconut cheesecake - marcona almond, pumpkin crémeux, pear

hummingbird cake - caramelized banana, pineapple, pecans