CHOICE OF ONE DISH PER COURSE
$100 per person

FIRST

tuna - creamy soy, honeydew ginger condiment, sesame *(supplemental $5)*

beef tartare - dijon, bone marrow, sourdough, egg yolk

brussels sprouts - garlic honey, manchego, sunflower seeds, apple

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 - jimmy nardello peppers, pork cheek, clams, oregano

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

THIRD

pork - fregola, cucumber & herb salad, green goddess

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

1/2 chicken - 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 - raspberry sorbet, plum, orange-ginger glaze, vanilla cream

chocolate tart - huckleberry compote, toasted meringue

chai panna cotta - apple jelly, honey almond granola