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, mushrooms, hazelnut-truffle pesto 35
farrotto - jimmy nardello peppers, pork cheek, clams, oregano 34
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