

## A LA CARTE

### SMALL

- hamachi** - blood orange, avocado purée, crispy potato chips 30
- beef carpaccio** - thai basil, jalapeño, mung beans, crispy shallots, cilantro 29
- burrata** - artichoke salad, aged balsamic, flatbread 34
- broccoli** - roasted radicchio, pistachio, chili crunch, point Reyes blue 26

### PASTA

- bucatini** - mussels, jumbo lump crab, fra diavolo 40
- lumache** - pancetta, english peas, cherry tomato, soft egg 32
- risotto** - spring vegetables, preserved lemon butter 27
- malloreddus** - fennel sausage, broccoli rabe, provolone, long hots 29

### LARGE

- pork** - napa cabbage, strawberry-kimchi glaze, sesame, miso jus 48
- scallops** - asparagus, velouté, green grape mignonette 65
- 1/2 chicken** - rainbow carrots, spring peas, scallion lemon vinaigrette 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, smoked sun dried tomato aioli, salsa verde*

### DESSERT

- brown butter poundcake** - citrus zabaione, smoked blueberries 14
- tahini tart** - chocolate pâte sablée, asian pear & apple purée 13
- baklava** - cashew, honey rose syrup, lemon sherbet, pistachio 14

