A LA CARTE

SMALL

tuna - creamy soy, honeydew ginger condiment, sesame 32

beef tartare - dijon, bone marrow, salt & vinegar chips, ground cherries 29

watermelon & stone fruit - mint-chili vinaigrette, fennel, stracciatella 30

sesame focaccia - smoked tofu, shiso, shishito salad 25

PASTA

fusilli - 'nduja, smoked butter, charred corn, egg yolk 30

farrotto - jimmy nardello, pork cheek, clams, oregano 35

rigatoni - eggplant, tomato, ricotta, basil bread crumbs 29

creste di gallo - duck bolognese, belper knolle, mint 30

LARGE

pork - fregola salad, roasted baby zucchini, melon, prosciutto jus 48

scallops - saffron corn custard, chorizo summer succotash 65

1/2 chicken - cherry mole, salsa macha, cilantro, lime 43

whole fish - 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 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

pâte à choux - craquelin, corn semifreddo, peach-jalapeño reduction 14

caramelized pâte feuilletée - yuzu, blackberry mint gelée, matcha crumb 13