

A LA CARTE

cobia ceviche - smoked pineapple, cucumber, tarragon, peanuts 20
kale salad - red grapes, delicata, manchego, maple vinaigrette 20
pork rib - soy garlic glaze, mango papaya salad 20
burrata - brown butter, hazelnuts, butternut squash, pomegranate 20

gemelli - toasted garlic, broccoli, almonds, parmesan brodo 20
risotto- guanciale, red onion, pecorino, tomato 20
rigatoni- oxtail ragu, parmigiano, rosemary breadcrumbs 25

1/2 chicken - bitter greens, caesar dressing, garlic oil 40
pork chop - carrot purée, brussels, granny smith apple, buttermilk 40
scallops - butternut squash, succotash, bacon jus 55
35 oz dry-aged ribeye - salsa verde, frites, yellow vesuvio ketchup 180

tiramisu - pumpkin mascarpone, dirty chai, spiced caramel 10
pear entremet - earl grey, dark chocolate, toasted walnut 10
panna cotta - brown butter, maple, apple, ginger snap crumble 10

