

A LA CARTE

SMALL

- sicilian tuna** - parsley aioli, capers, calabrian chili, sourdough 32
- beef carpaccio** - au poivre, pickled red onion, green peppercorn aioli 29
- burrata** - artichoke salad, aged balsamic, flatbread 30
- broccoli** - roasted radicchio, pistachio, chili crunch, point Reyes blue 26

PASTA

- lumache** - pancetta, charred corn, cherry tomato, soft egg 32
- spaghetti** - jumbo lump crab, cherry pepper, heirloom tomato 40
- risotto** - zucchini, szechuan butter, pistachio, lemon honey 27
- creste di gallo** - duck bolognese, belper knolle, mint 30

LARGE

- pork** - napa cabbage, strawberry-kimchi glaze, sesame, miso jus 48
- scallops** - saffron corn custard, chorizo summer succotash 65
- 1/2 chicken** - cherry mole, salsa matcha, cilantro, lime 43
- whole fish** - tomato, black olive, fennel, burnt orange oil 90
- wagyu strip loin** - 22 oz, citrus fed 190
- ribeye** - 35 oz, dry-aged 35 days 210
- pomme frites, smoked sun dried tomato aioli, salsa verde*

DESSERT

- pavlova** - strawberry sorbet, elderflower custard, calamansi reduction 13
- brown butter poundcake** - citrus zabaione, smoked blueberries 14
- brownie pudding** - coconut banana ripple, peanut brittle 13

