# A LA CARTE

## SMALL

**tuna crudo** - buttermilk broth, green apple, marigold oil 32

**beef carpaccio** - thai basil, jalapeño, mung beans, crispy shallots, cilantro 29

**artichoke** - tikka masala, crispy chickpeas, yogurt vinaigrette 27

**cauliflower** - kale, grapes, bacon, pistachio, parmesan vinaigrette 25

## PASTA

**gnocchi sardi** - buttered leeks, mushrooms, hazelnut-truffle pesto 35

**farrotto** - salsa roja, clams, rock shrimp, confit sofrito, squid ink 34

**rigatoni** - fennel sausage, white beans, escarole, calabrian chili 29

**gramigna** - short rib ragu, tallow bread crumbs, pecorino pepato 30

## LARGE

**pork** - rosemary polenta, smoked maple hot sauce, cabbage slaw 48

**scallops** - celery root, brown butter, apple & celery salad 65

**1/2 chicken** - pumpkin-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** - cranberry compote, white chocolate cardamom cream 13

**chocolate tart** - smoked maple-blueberry compote, toasted meringue 14

**coconut cheesecake** - marcona almond, pumpkin crémeux, pear 13

**hummingbird cake** - caramelized banana, pineapple, pecans 14