

A LA CARTE

SMALL

- tuna - sweet soy vinaigrette, cucumber, mung beans, sesame 29
hamachi - brown butter ponzu, green apple and yuzu purée 27
ricotta - lemon & poppy seed, pistachio, pickled plum, sumac pesto 25
carpaccio - honey & calabrian chili, parmesan, arugula 27
charred gem - apple, bacon, smoked cheddar, cider dijon vinaigrette 25

PASTA

- cavatelli - brown butter, celery root, belpier knolle 26
tagliatelle - braised rabbit, cherry peppers, herb bread crumbs 28
risotto - cauliflower, pecorino, sunchoke chips, aged balsamic 26
rigatoni - bolognese, fromage blanc, calabrian chili 30

LARGE

- pork - guanciale, collared greens, apricot mustarda 48
scallops - smoked potato, buttered leeks 65
1/2 chicken - cacciatore, mushroom, herb garlic oil 43
whole bronzino - charred lemon beurre blanc, artichoke, olives 90

- boneless strip loin - 24 oz, prime 130
bone-in ny strip - 28 oz, 28 day dry-aged 175
ribeye - 35 oz, dry-aged 35 days 210
pomme frites, truffle aioli, salsa verde

DESSERT

- peanut tart - caramel, espresso, raspberry sorbet 13
éclair - pâte à choux, passion fruit cream, toasted coconut, hazelnut 13
chocolate chip cookie skillet - vanilla gelato, salted caramel 14

