

A LA CARTE

SMALL

- sicilian tuna** - parsley aioli, capers, calabrian chili, sourdough 32
- beef carpaccio** - au poivre, pickled red onion, green peppercorn aioli 29
- watermelon & stone fruit** - mint-chili vinaigrette, fennel, stracciatella 30
- broccoli** - roasted radicchio, pistachio, chili crunch, point reyes blue 26

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

