

CHOICE OF ONE DISH PER COURSE
\$100 per person

FIRST

tuna - creamy soy, honeydew ginger condiment, sesame *(supplemental \$5)*
beef tartare - dijon, bone marrow, sourdough, egg yolk
brussels sprouts - garlic honey, manchego, sunflower seeds, apple
cauliflower - kale, grapes, bacon, pistachio, parmesan vinaigrette

SECOND

rigatoni - fennel sausage, white beans, escarole, calabrian chili
gnocchi sardi - buttered leeks, roasted mushrooms, hazelnut-truffle pesto
farrotto - jimmy nardello, pork cheek, clams, oregano *(supplemental \$5)*
gramigna - short rib ragu, tallow bread crumbs, rosemary, pecorino pepato

THIRD

pork - fregola, cucumber & herb salad, green goddess
scallops - smoked celery root, brown butter, apple *(supplemental \$15)*
1/2 chicken - blackberry mole, salsa macha, cilantro, lime

FOR TWO

whole fish - coconut curry, thai caramel, herb salad, orange
bone-in ny strip - 28 oz, 28 day dry-aged *(supplemental \$80)*
wagyu strip loin - 22 oz, citrus fed *(supplemental \$90)*
bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental \$110)*
pomme frites, housemade ranch, salsa verde

DESSERT

pavlova - raspberry sorbet, plum, orange-ginger glaze, vanilla cream
chocolate tart - huckleberry compote, toasted meringue
chai panna cotta - apple jelly, honey almond granola

