

PLATES TO SHARE OR NOT

DINNER

CHEESE ARANCINI Butternut squash puree, shaved parmesan, petit greens	\$14
SEARED SCALLOPS Purple kale, pancetta, Brussels leaves, calabrian chili vinaigrette	\$21
SALT ROASTED BEETS Raspberry, arugula, herbed goat cheese, pistachio, nitrogen	\$15
CHARCUTERIE SELECTION OF 3 OR 5 Whole grain mustard, marcona almonds, crystal bread	\$18 OR \$27
CHEESE BOARD Savory jam, honeycomb, pistachio, crystal bread	\$18
SPANISH PRAWNS Preserved lemon, chorizo, crispy fennel, crystal bread	\$19
TOMATO AND GRILLED AVOCADOS Watermelon, mint, burrata, lemon	\$19
LAMB MERGUEZ SLIDERS Tzatziki, tomato, house frites	\$18
GRILLED ASPARAGUS Sous-vide egg, whipped aioli, saffron, pickled daikon	\$16
THAI GRILLED CHICKEN Coconut, yellow curry, sweet chili, cucumber, mint	\$18
JUTE SLIDERS Farmhouse cheddar, smoked tomato, lettuce, pickle aioli	\$17
AHI TUNA CEVICHE Agua chile, jicama, pomegranate, walnut, plantain	\$18
CHICKEN MEATBALLS Saffron lemon emulsion, pomegranate, petit greens, pine nuts	\$15
GRILLED HANGER STEAK Cipollini confit, oyster mushroom, mojo	\$22

JUL

DINNER

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SOY GLAZED COD

Tatsoi, carrot lamel, black garlic

\$29

WAGYU BEEF CHEEKS + MUSHROOMS

Root vegetable puree, veal demi,
and pickled radish

\$35

GNOCCHI AND LAMB

Braised lamb, roasted butternut squash,
lemon confit

\$34

KIMCHEE RAVIOLI

Fennel and onion soubise, ricotta, preserved lemon

\$26

KING SALMON

Potato confit, braised leek and ash

\$32

PRIME NY STRIP

Au poivre, house frites, cippolini

\$42

FLATBREADS

**HEIRLOOM TOMATO, GARLIC,
MACHEGO + PARMESAN**

\$14

**FREE RANGE EGG + JAMON
SERRANO, ARUGULA, BURRATA**

\$17

**PIQUILLO PEPPER + CHICKEN,
SPINACH, GOAT CHEESE, BURRATA**

\$16

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