

DINNER

From the Garden

Tuscan Kale Caesar herb bread crumbs, pecorino, lemon	16
Pickled & Smoked Beets frisée, tarragon vinaigrette, apple, crème fraîche, crispy prosciutto	16
Roasted Squash radicchio, whipped mascarpone, candied pecan + pumpkin seed granola, maple-sherry vinaigrette	16
Marinated & Smoked Olives orange zest, herbs	10
Brussels Sprouts white bean purée, chorizo, manchego, pickled shallots	16
Charred Broccoli nutritional yeast & almond crumb, romesco sauce	15
Hummus organic green garbanzo beans, sumac, forno-baked za'atar flatbread	16

Smalls & Shares

Lamb Merguez Flatbread cilantro pesto, olives, sundried tomato, goat feta	18
Gnocchi house-made potato gnocchi, taleggio, radicchio, aged balsamic, pine nuts	18
Hokkaido Scallops cauliflower, vadouvan, apricot chutney, brown butter, marcona almonds	21
Albacore Tuna Tartare ginger-scallion confit, chili oil, sesame aioli, radish, tapioca chips	18
Grilled Humboldt Squid potato, cornichon, smoked paprika aioli, anchovy bread crumbs	16
Pork Belly Bites madeira-brown sugar glazed, fennel pollen, raisin-almond agrodolce	18
Wagyu Beef Carpaccio caramelized onion aioli, pickled shallots, fried onions, cured egg yolk	21
Skillet Cheese Rolls fontina, boursin, basil, confit garlic butter, pesto mayo	18

Larger

Skillet Mac n Cheese mornay sauce, gruyère, mozzarella, herb bread crumbs	20
+prawns 12 +shrimp 10 +bacon 4 +mushrooms 4 +fresh truffle 18	
Vongole linguini, manila clams, garlic, pangrattato	30
Oxtail Ragu house-made tagliatelle, pickled mustard seeds	28
Mushroom Risotto truffle butter, pecorino, crispy parmesan	28
Cioppino mussels, clams, prawns, cod, fennel, saffron-tomato broth, grilled baguette	35
Steelhead Salmon fingerling potato, swiss chard, crème fraîche, dill, roe	34
Sablefish mushroom broth, pickled shiitake, turnips, kale	36
Cornish Hen creamy polenta, pancetta, wilted greens, chicken jus	38
Pork Cheeks mustard spaetzle, cabbage, sauerkraut, jus	35
Duck Breast sunchoke purée, roasted sunchoke, endive, pear	38
NY Striploin pommes pont-neuf, carrots, tallow, red wine demi	54
Lamb Sirloin eggplant purée, smoked yogurt, fregola, currants	46