

DINNER

FOR THE TABLE

CRISPY OCTOPUS 🍷 26
Crispy garlic, romesco, cilantro

DUCK FLAUTAS 🍷 17
Confit, salsa macha, toasted almonds

U12 PANAMA PRAWNS 28
Habanero chimi, saffron, citrus lace oil

PORK BELLY STEAM BUN 21
Yuzu vinaigrette, red cabbage slaw, hoisin glaze

BREAD SERVICE 14
Jalapeño corn bread, spiced butter, smoked sea salt

CHARCUTERIE 24
Imported meats, local cheeses, honeycomb, whipped lardo candle, marinated olives, berry compote

BURRATA 🌿 20
Sourdough, heirloom tomatoes, aged balsamic

SALADS

add salmon* +9 | chicken +10 | shrimp* +11 | scallop +13

SWEET GEM & ROMAINE 15
Bacon, parmesan, brown butter oreganata, bacon balsamic dressing

HEIRLOOM TOMATO SALAD 🍷 🌿 15
Arugula, grilled peaches, ricotta salata, basil, roasted almonds

TUSCAN KALE SALAD 🌿 15
Lacinato kale, rose compressed grapes, pine nuts, brown butter breadcrumbs, pomegranate, parmesan dressing

CENTER PIECE

SCALLOPS 🍷 42
Pesto risotto, charred white asparagus, pecorino romano

ORA KING SALMON CHOP* 🍷 34
Smoked corn, crispy guanciale, dill

CORNISH HEN 🍷 33
Carrot mole, roasted rainbow carrots, salsa verde

RAVIOLI 🌿 22
Sage, ricotta, taleggio

CENTER-CUT BLACK ANGUS FILLET 🍷 55
8oz 1855 Farms, green garlic puree, roasted local mushrooms

AKAUSHI STRIP 🍷 75
16oz Arrowhead Farms, green garlic puree, roasted local mushrooms

UNCOMMON BURGER* 24
Arrowhead Farms Kobe, roasted garlic aioli, aged cheddar, fried onions, heirloom tomato, bibb lettuce, brioche

SIDES

WILD MUSHROOMS 🍷 🌿 12

CRISPY BRUSSELS 🍷 🌿 9

CHARRED ASPARAGUS 🍷 🌿 9

CREAMED CORN 🍷 🌿 12

ROASTED GARLIC & LEEK MASHED POTATOES 🍷 🌿 9

🍷 GLUTEN FREE | 🌿 VEGETARIAN | 🌱 VEGAN

*Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.