



A LA CARTE MENU

SMALLS

FRESH BREAD (V) 6

WHIPPED BROWN BUTTER

OYSTERS ((MIN ½ DZ) (DF) (GF) MP

HOUSE-MADE COCKTAIL SAUCE / FRESH HORSE RADISH

DUCK WINGS (DF) (S) 15

SWEET CHILI & HONEY / SESAME SEEDS / GREEN ONIONS / PICKLED CHILIES

FRIED BRUSSELS SPROUTS (V) (GF) 14

MAPLE BALSAMIC GLAZE / PARMESAN SNOW

PARMESAN AIOLI / LEMON ZEST

BEEF TARTARE 21

BEEF TENDERLOIN / RAMEN EGG / PICKLED DAIKON / NORI / SESAME SEEDS

YUZU KOSHO AIOLI / CROSTINIS

WATERMELON 'TUNA' (V/G) 14

SOY MARINATED COMPRESSED WATERMELON / FRESH AVOCADO / VEGAN WASABI AIOLI

FRIED SHALLOTS / RICE PEARLS / TEMPURA NORI

FRIED BRIE SANDO (V) 13

DOUBLE CREAM BRIE / TRUFFLE MUSHROOM DUXELLE / DIJON AIOLI

TRUFFLE HONEY / SHOKUPAN MILK BREAD

MEDIUMS

FRENCH ONION CHEESEBURGER 23

7OZ BEEF PATTY / SWISS CHEESE / ICEBERG LETTUCE / CARAMELIZED ONIONS

MUSTARD AIOLI DOUBLE SMOKED BACON / BUTTER BUN

SERVED WITH HAND CUT FRIES, MIXED GREENS, OR TRUFFLE FRIES FOR 2 EXTRA

GEMELLI (V) 28

BURRATA CHEESE / TOMATO SUGO / TOMATO CONFIT / ROASTED GARLIC

BASIL SOFRITO / FRESH PASTA

LAMB SADDLE (GF) 38

LAMB BACON / SUNCHOKE PURÉE / ROASTED SUNCHOKES / EDAMAME BEANS

LAMB DEMI / CHARRED RED LEAF LETTUCE

KING SALMON 35

B.C. SALMON / POTATO GNOCCHI / NORI PURÉE / BABY SPINACH / ROASTED CORN

SHIITAKE MUSHROOMS / YUZU HOLLANDAISE / RICE PEARLS

TETELA (GF) (V/G) (S) 28

CORN & PLANT-BASED CHORIZO STUFFED / PUMPKIN SEED MOLÉ / MASA DUMPLINGS

OYSTER MUSHROOMS / ROASTED RADISH / CILANTRO / CHILI OIL

DESSERTS

OLIVE & ROSEMARY (V) 11

POACHED PEAR / ROSEMARY CRUMBLE / OLIVE OIL ICE CREAM

CHARCOAL MALDON SALT / HONEY OLIVE TUILE

MATCHAMISU (V) 11

MATCHA MOUSSE / MATCHA CRUMBLE / LADY FINGERS

YUZU & CHOCOLATE TART 11

YUZU CHOCOLATE GANACHE / DARK CHOCOLATE CRUST / YUZU MOUSSE

SAKE & TOASTED RICE ICE CREAM / MISO CARAMEL / CHOCOLATE CRUMBLE

SEASONAL GELATO (V/G) 8

ASK YOUR SERVER FOR DETAILS

*NOT ALL INGREDIENTS ARE LISTED.

(V) - VEGETARIAN (DF) - DAIRY FREE (GF) - GLUTEN FREE

(V/G) - VEGAN (S) - SPICY (N) - CONTAINS NUTS