

# apres

## FLUKE 16

green strawberries, coconut crème, green curry consommé

## WHITE ASPARAGUS 16

shrimp marinated little gem, sunflower seed, buttermilk whey

## FOIE GRAS 18

beets, rhubarb, campari

## CRUDITES 14

soy | miso royale, raw and pickled vegetables

## HEIRLOOM CARROTS 18

koji, sea buckthorn, langoustine

## “EGG DROP SOUP” 18

king crab, spring garlic, water spinach

## POMMES KAO 15

octopus, pearl onions, wood sorrel

## BRASSICA 22

mustard greens, short rib, pistachio

## WILD MUSHROOMS 21

porcini, lovage, peach jus

## ROASTED ROMAINE 22

sweetbreads, oolong tea, truffle

## CELTUCE 25

turnip, rohan duck leg, asian pear

## BLACK BASS 25

chanterelles, nasturtium, black radish

Executive Chef: Mazen Mustafa

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## CUCUMBER

Vodka, Triple Sec, Chartreuse

## PINEAPPLE

White Rum, Nardini Amaro, Champagne

## CELERY

Tequila, Chartreuse, Strega

## CARROT

Gin, Ginger, Campari

## RED BELL PEPPER

Tequila, Pineapple, Gran Classico, Jalapeno

## RAMP

Gin, Blanc Vermouth

## RHUBARB

Rye, Absinthe, Fernet

## CHOCOLATE

Mezcal, Sweet Vermouth, Xocolatl Mole Bitters