



## appetizers

- kampachi crudo...meyer lemon, lardo, melon 16
- village bay oysters...celery, cucumber, tomato, lime 10
- rice noodle soup...squid, chinese black bean, shishito 15
- wild striped bass sashimi...cherry, fennel, thyme, black garlic 15
- garden salad...buttermilk dressing & smoked blue 8
- lobster garden salad...ginger, apricot & lemon 19
- sea scallop ceviche...corn, fava & coconut 12
- pork belly...watermelon, tamarind & mint 14

## entrées

- sea scallops...cauliflower, raisin & vadouvan 29
- PEI mussels... cabbage & bacon "kim chi flavors" 21
- nova scotia lobster...potato, corn, tomato & basil 39
- crispy branzino...romesco, fennel confit & black olive 28
- sockeye salmon...farro, sunchoke, arugula & gooseberry 29
- soft shell crab...pork belly, green curry, eggplant & squash 26
- spanish mackerel...baby turnips, green beans & lemon 26
- wild striped bass...yellow curry, shu mai & lop chum 29
- roasted chicken...potato, mushroom & green beans 24
- hanger steak...smoked soubise & yuzu kosho 27

## sides

- asian style greens...garlic sauce 7
- cabbage & bacon...kim chi flavors 7
- pommes frites...truffle mayo 7
- escarole...poached egg, anchovy 7
- fennel confit...black olive 7

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