



snacks.

chickpea fries with pickled chile	5
english muffins, uni, burrata & caviar	15
puffed onion with avocado-sorrel dip	7
seaweed & tofu beignet, yuzu kosho & lime	7
fried brussels sprouts with gribiche	7
almonds, wild fennel	5

first.

little gem salad with pear, malt & hazelnut	9
hamachi, oyster, celery & daikon	15
cabbage & crushed avocado salad, smoked almond & citrus	11
marinated leeks, goat cheese, chicories, crispy shallot & persimmon	11
frozen duck liver with smoked maple, coffee granola & carrots	16
dungeness crab chowder, young turnip & preserved lemon	15
lamb & beet tartare with yogurt & lime	13

second.

roasted carrots & maitake with macadamia nut & dandelion salsa	17
grilled local cod with exotic spices, satsuma & celery root	29
octopus with new potato, & black garlic	24
Jidori chicken with winter squash & vadouvan spices	28
dry aged New York steak, sunchoke, pickled chanterelle, brown butter béarnaise	32

dessert.

parsley root, fernet & ginger sundae	9
buttermilk cake, popcorn ice cream, blueberries & shiso	9
chocolate & coconut tart	9
sorbet	5 each
a selection of cheese with seasonal condiments	13