

Snacks

Chicken liver mousse with mushroom, hazelnut praline, pickled blueberries and toast 8

Littleneck clams with morcilla sausage, sunchoke and egg 10

Sea urchin “tataki” with avocado mousse, hearts of palm and seaweed doritos 10

Octopus with Koshihikari rice, sauce nero, lardo and espelette 12

Rawesome

Steak and oyster tartare with champagne sabayon and bone marrow beignets 13

Lightly smoked salmon with watercress-yogurt emulsion, pickled cippolini and brioche 12

Santa Barbara spot prawn tartare with market melons, burnt orange oil and pink salt 15

Oysters with American sturgeon caviar, cucumber and horseradish 14

Vegetables and grains

Asparagus with lemon, chamomile and pumpkin seed tabbouleh 11

Brassicas with toasted brewer’s yeast, mushroom and egg 13

Tomato with raw milk panna cotta, summer vegetables and tomato dashi 11

Summer corn with burned avocado, whitefish roe and chicken skin 12

Fish and Such

Mediterranean Sardines with green goddess, trout roe and succulents 20

Diver Scallop with field peas, courgettes, and fennel-mussel emulsion 24

Sauteed Spot Prawn with cream of wheat, almond-red curry broth and garden herbs 22

Cod with turnips, mushrooms, and black garlic broth 23

Meaty Things

Crispy chicken thigh with steelcut oats, carrots, pickled dates and Moorish spices 20

Lamb loin with smoked eggplant, buckwheat mole and cashew cheese 30

Pecan wood smoked brisket with hoisin, tiny lettuce and root vegetables 19

Duck breast with beets, lavender granola and parsnip milk 22