bread

buckwheat sourdough sunflower butter

raw

oysters daily selection, earl grey mignonette, lemon 18/half dozen smoked trout roe burrata, chow chow, pickled black mustard 16 beef tartare riesling vinegar, fermented pepper, okra seed caviar 18

small

potatoes a la plancha parmigiano-reggiano, bonito flakes, furikake aioli pork cheek sandwiches brazilian cheese bread, plum jam, cornichon 11 mixed baby lettuces market vegetables, herbs & seeds, red wine vinaigrette 13 chicken hearts young eggplant, romano beans, ubriaco rosso sichuan pork dumplings cured salmon roe, black vinegar, tarragon blistered baby broccoli braised pig ears, spicy peanuts, soft egg milanese 14 black garlic rice vinegar roasted turnips, sumac yogurt, pickled wasabi leaf 12 ricotta gnudi lamb sausage, spigarello, preserved orange 18 grilled pork shoulder iriko dashi, peach, yu choy rock crab chawanmushi uni, ginger sprout, japanese sesame 17 octopus confit green tomato mustard, red fresno, tangerine 16 red pumpkin agnolotti pistachio brown butter, sage, ragusano 17

large

black cod lemongrass rice, soured little gems, jaew 30
duck confit rose geranium, sweet potato, pomegranate 26
striped bass 'sauce vierge,' anise hyssop, garlic blossoms 28
duck breast huckleberry-juniper pickle, water spinach, delicata squash 34
grilled denver steak porcini bordelaise, russian kale, chanterelles 40

dessert

whipped cheesecake walnut, sour cream curd, graham cracker sable 11 roasted barley pot-de-crème rosemary, chamomile, feuille de brick 10 caramelized milk panna cotta quince, honey, bee pollen 10 hazelnut chocolate ganache pistachio pound cake, orange, rice syrup 12



changes and modifications are politely declined. please alert your server to any allergies. we support organic and sustainable farming practices whenever possible. consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.