

DINNER  
MENU

RAW

SMALL ELEVATION

for 2, 4, or 6 people

LARGE ELEVATION

for 2, 4, or 6 people

KAMPACHI

wasabi, english peas, hearts of palm

FLUKE CRUDO

pine nut, green strawberry, chive

BEEF TARTARE

scallion kimchee, carrot dressing, herb crackers

STARTER

TOMATO SALAD

octopus, eggplant, black garlic

SMOKED WHITEFISH TOAST

radish, celery, egg

FRIED CHICKEN OYSTERS

charred corn, chili-lime aioli, ricotta salata

FOIE GRAS

green curry, mango, macadamia nut

SWEET CORN SOUP

scallion, coconut, crème fraiche

BAKED ROBIOLA

puff pastry, mushroom conserva, honey

FREE  
REIN

LARGE FORMAT

40 OZ. DRY AGED SLAGEL FARMS RIBEYE

chanterelle mushrooms, potato puree, chimichurri

WHOLE ROASTED CHICKEN

marble potatoes, roasted garlic jus, frisee salad

DOVER SOLE

spinach, tomatoes, snap pea salad

SUMMER  
2018

ENTRÉES

PORK BELLY

artichoke, baby squash, bacon jus

HALIBUT

dashi, kholrabi, trumpet mushrooms

POACHED TROUT

yogurt, beets, summer berries \$28

TORTELLONI

ricotta, black truffle, summer vegetable ragout

SAFFRON SPAGHETTI

king crab, tomato, sea urchin sauce

DUCK BREAST

barley, plums, chanterelle mushrooms

STRIP LOIN

charred lettuce, miso, turnips

SIDES

ROASTED CARROTS

carrot top pesto, coriander

BROCCOLI RABE

tuna aoli, pecorino

