

# AMBERSWEET

## STARTERS

**East or West Coast Oysters\*\*** 6/12 Champagne Mignonette, Citrus MP

**Tuna Crudo\*** \$18 Compressed Cucumbers, White Soy, Lime, Crispy Leeks, Micro Cilantro

**Charcuterie and Cheese Board\*** \$22 Seasonal Compote, Grilled Sourdough

**Summer Greens** (🍊) \$15 Heirloom Vegetable Textures, Flowering Thyme, Meyer Lemon

## MAINS

**Mushroom Pappardelle** (🍄) \$27 Heirloom Tomato, Parmesan Cream, Thai Basil, Cognac

**Sustainable Catch\*** MP Charred Lemon, Citrus Herb Butter

**Babs' Burger\*** \$24 8 oz Brisket, Short Rib, and Chuck Blend, Pancetta Bacon, Spiced Pickles, Calabrian Chili, Pimiento Aioli, Brioche Bun  
Choice of Side Fries or Mixed Greens

*Add Heirloom Tomato and Butter Lettuce + \$3*

**NY Strip\*** \$65 12 oz, Chimichurri

## SIDES

**Pomme Purée** (🍌, 🌸) \$10 Creamed Petite Ratte Potatoes

**Seasonal Mushroom** (🍄, 🌸) \$13 Marjoram, Orange

**Heirloom Carrots** (🍷) \$12 Cashew Curry, Pickled Lemon, Cilantro

🍌 VEGETARIAN

🍊 VEGAN

🌸 GLUTEN FREE

*20% service charge added to all checks*

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. Note, some food items prepared may contain nuts or amounts of nuts. Alert your server with any concerns.

\*\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked