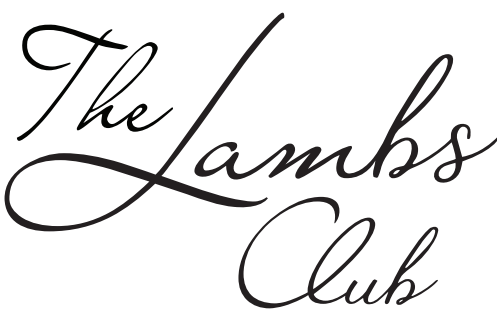




Pre-Fixe Menu

2 - Course \$89

3 - Course \$95

First

- CORN AND MELON SOUP
crispy speck, shallot crunch
- TUNA TARTARE
avocado, ponzu, radish
- CURED HAMACHI
watermelon, avocado, pickled lime
- STEAK TARTARE
horseradish, egg yolk, caviar
- ROMAINE CAESAR
red endive, anchovy vinaigrette, parmesan
- SWEET CORN RAVIOLI
chorizo crumble, tear drop peppers, parmesan
- ROUGET TAGLIATELLE
fennel, golden raisins, bottarga

Second

- HALIBUT
celery, summer squash, chamomile consommé
- ‘NDUJA CARBONARA
tagliatelle, bacon fat poached egg
- POACHED SALMON
miso butter, butternut squash, crispy brussels sprouts
- STUFFED CHICKEN BREAST
red bell pepper, romesco, spatzle
- SEARED SCALLOPS
bacon, potato, leek, “clam chowder”
- WAGYU NEW YORK STRIP + \$15
10 oz, choice of side
- LAMB SADDLE
merguez, asparagus, morels

Sides
\$15

glazed carrots - grilled broccolini - crispy brussels sprouts - couscous - baked potato terrine

Dessert

- KEY LIME
sudachi, graham cracker, white chocolate
- RHUBARB
elderflower, fennel

- ICE CREAM
chef selection
- BLACK AND WHITE
chocolate, miso, almond

Executive Chef Jack Logue

Chef de Cuisine Alex Tobar