

Menu

amuse-bouche

the best bread we've made so far - *smoked dulse butter*

START

caviar service - crème fraîche, potato variations

kaluga (50g) -65- belgian osetra (50g) -100- beluga (30g) -175-

bluefin tuna, pineapple granita, radish, meyer lemon vinaigrette, fresno, shiso -22-

grilled little gem, fennel, roasted avocado, parmigiano crisps -16-

rabbit ravioli, ricotta, bourbon beurre noisette, sage, hazelnut -23-

crab, frisée, smoked fingerlings, mustard emulsion -22-

seared foie gras, rye, cherry, caqui chutney, onion tatin -26-



MAIN

grilled swordfish, cucumber, dill, beurre blanc, sunchoke, artichoke -42-

green risotto, peas, crème fraîche, asparagus -36-

smoked pork chop, parsnip, spicy brussels, carrot, pickled daikon, demi -46-

kampachi, farro, blistered cherry tomatoes, epazote gremolata, ajo blanco -48-

seared scallops, pipian verde, salsa macha, forbidden rice, fried kale -54-

wagyu bavette, roasted celeriac, baby kale, mushroom, bleu cheese foam -58-

SWEET

creameaux, almond, strawberry variations -18-

dulcey mousse, orange, matcha crumble -16-

vanilla island, rhubarb sorbet, pink pepper anglaise, tuile -16-

apple tatin, rosemary ice cream, grand marnier caramel -17-

selection of local artisan cheeses -28-

brought to you by -

Chefs - Ahaggar Juárez, Hugo David Vazquez

Pastry Sous - Joni-gaye Williams

Commis - Breanna Tuzzeo, Tama Vargas

Service lead - Jeremy Patterson

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.