

Menu

amuse-bouche

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

START

caviar service - crème fraîche, potato variations

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

venison carpaccio, apple smoked vinaigrette, za'atar, crispy onion, garlic confit -22-

roasted beets, burrata, pistachio dukkah -18-

grilled octopus, chimichurri, fennel, baby kale, coriander seed -22-

crab, heirloom tomato, basil, kalamata olives, endive -22-

blue fin tuna crudo, watermelon, feta, yuzu, radish -24-



MAIN

coconut poached halibut, peas, tarragon crumble, frisée -48-

rissoto, pesto, corn, asparagus, crème fraîche, pine nuts -36-

smoked pork, polenta, rainbow chard, pipian, mushrooms -46-

lubina roulade, herb mousseline, bourbon butter, peach vierge, potato crisp, tobiko -50-

seared scallops, romesco, green tomato, raddichio, pickled onions -54-

wagyu bavette, sweet potato, eggplant, haricot tempura, foie gras butter, demi -59-

SWEET

creameaux, almond, strawberry variations -18-

baked meringue, mint sponge cake, lime diplomat, compressed cantaloupe -18-

carmelized white chocolate mousse, orange, streusel -16-

miso panna cotta, rhubarb sorbet, black sesame cake, hibiscus, blueberry -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.