

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-

tempura scallops, warashita, sambal, kombu -19-

seared rainbow carrots, aleppo honey, pistachio dukkah, mint labneh -18-

venison carpaccio, black garlic, apple vinaigrette, hibiscus granita, greens -23-

grilled endive, gorgonzola, pickled blueberry, prosciutto, roasted pear -17-

crab, roasted beets, frisée, orange, yuzu vinaigrette -22-

mussels, fennel, coconut, miso, ciabatta -21-

MAIN

poached halibut, creamy barley, bokchoy, potato crisp, beurre blanc -48-

smoked pork, celeriac, succotash, kabocha squash, little gem, mustard cream -46-

risotto, mushrooms, smoked cream, truffle -36-

seared cauliflower, sweet potato, candied walnuts, zhoug -32-

duck breast, parsnip, blackberry, salsify tatin, raddichio -48-

grilled swordfish, red pepper bisque, black rice, haricot vert, pickled shallot -44-

wagyu bavette, fingerling hash, confit leek, baby kale, asparagus, demi -59-

SWEET

acorn squash, cashew cheesecake, pepita streusel, plum -17-

corn mousse, gofio crumble, strawberry, white chocolate -18-

root cake, poached pear, date toffee, juniper whip, blackberry -17-

espresso cake, chocolate creameax, meringue, cocoa sorbet -19-

selection of local artisan cheeses -28-

brought to you by -
Chefs - Ahaggar Juárez, Hugo David Vazquez
Pastry Sous - Joni-gaye Williams
Commis - Tama Vargas
Service lead - Jeremy Patterson

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