

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-

squid noodles, peanut, baby kale, vanilla, sesame -19-

pork belly, sweet mole, pickled pineapple, shishitos -19-

frisée, bacon dressing, gorgonzola, candied pecans, compressed apples -18-

blue fin tuna tataki, mango, ponzu, chili oil, hibiscus granita, pickled onion -24-

roasted beets, burrata, orange, dill, hazelnuts -19-

mussels, potato, chorizo, jalapeño, ciabatta -22-

MAIN

duck breast, black rice, walnut soubise, pomegranate, poblano jam -49-

risotto, butternut squash, corn, pepitas, smoked cream -36-

seared scallops, miso cauliflower, almond gremolata, rainbow carrots, trout roe -52-

braised lamb shank, polenta, mushrooms bordelaise, crispy shallots -49-

smoked halibut, dulce beurre blanc, sunchoke, cherry tomato, confit radish -49-

wagyu bavette, sweet potato, onion tatin, brussels, hot honey, 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 Willams
Commis - Tama Vargas
Service lead - Jeremy Patterson

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