

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-

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, walnuts, dill -19-

braised lamb ravioli, shimeji, baby kale, chestnut, ricotta -26-

MAIN

grilled ribeye, parsnip, tempura shiitake, chimichurri, garlic confit, demi -62-

duck breast, sweet potato, bokchoy, blackberry -49-

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

seared scallops, miso cauliflower, almond gremolata, rainbow carrots, kale -54-

smoked halibut, saffron polenta, tomato vierge, roasted grapes, dulce beurre blanc -52-

wagyu bavette, sunchoke hash, spicy brussels, onion tatin, foie butter -59-

SWEET

pumpkin brûlée, coconut, spiced pepita crumble -17-

rose petal semifreddo, pistachio polvorón, calamint caviar, strawberries -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.