

FIRST COURSE

HAMACHI SASHIMI

marinated baby shiitake mushrooms, scallion vinaigrette

16

JONAH CRAB SALAD

*pickled avocado, lobster knuckle, blood oranges, pickled ramps bulbs, herbs
buttermilk dressing, hot sauce powder*

16

LAMB TARTARE

black garlic, orange chili oil, pickled onion, cured egg yolk, masa cracker

16

HOUSE CURED SMOKED SALMON

*cucumber, apple, baby potatoes, fennel, radish, rye bread, charred dill oil
whey crème fraîche vinaigrette*

15

GARDEN SALAD

*Chino Farms lettuce, roasted kohlrabi, shaved turnips, roasted broccoli, watermelon radish
pecorino cheese, vegetable puree, bagna cuada vinaigrette*

15

JAMAICAN JERK PORK BELLY

baby carrots, swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato purée

16

SQUID INK SPAGHETTINI

bay scallops, uni, chili flakes, lemon, cilantro flowers, uni emulsion

16

MAINE LOBSTER & HUITLACOCHÉ AGNOLOTTI

Chino Farms corn, lobster mushrooms, herbs

20

5 supplemental charge for Market Menu

WHITE TRUFFLE RISOTTO

Parmesan risotto with 2g of shaved Alba white truffles

40

12 per additional gram, enhance any dish

ENTREES

MAINE SEA SCALLOPS

baby broccoli, matsutake mushrooms, mustard frill, scallop chips, matsutake dashi
35

WILD KING SALMON

roasted apples, celery root, roasted miatake mushroom, celery root puree
black truffle vinaigrette
36

PRIME NEW YORK STEAK

squash & zucchini, blue foot mushrooms, vinegar braised potato
zucchini-nori puree, cabernet reduction
39

PUMPKIN SEED CRUSTED LAMB LOIN

torpedo onions, roasted acorn squash, kale, pomegranate seeds
lamb pancetta, squash puree, lamb pomegranate jus
37

HAY SMOKED DUCK

roasted asian pears, anson mills farro, huckleberries, duck egg sabayon
puffed wild rice & duck jus
33

BRAISED PRIME BEEF SHORT RIB

roasted beets, chanterelle mushrooms, brussels sprouts, savoy cabbage puree
fried brussels sprout leaves & horseradish beet vinaigrette
33

CHINO FARMS BUTTERNUT SQUASH RICE GRITS

roasted mushrooms, acorn squash, pickled squash, pumpkin seed crumble
brussels sprouts & herbs
22

THREE COURSE MARKET MENU

Includes one hot or cold starter, one entrée, one dessert or one cheese

\$55 PER PERSON, \$75 WITH WINE PAIRINGS

“MERCY OF THE CHEF” TASTING MENU

Five course tasting menu prepared exclusively for your whole table!

\$80 PER PERSON, \$120 WITH WINE PAIRINGS

(offered until 9:00pm)

EXECUTIVE CHEF
JASON KNIBB