

TO START OR SNACK

SALT & VINEGAR POPCORN / 3

Fines Herbs, Black Pepper

GREEN LENTIL CROQUETTES / 8

Tirokafteri, Confit Garlic, Golden Raisins

MARINATED MOZZARELLA / 10

Walnut-Arugula Pesto, Piperade, Endive

BEEF TARTARE* / 12

Piquillo Vinaigrette, Egg Yolk Foam, Pearl Onions

CHAMOMILE CURED STEELHEAD* / 12

Edamame, Fried Egg Puree, Lotus Crisps

MIZUNA & BUTTER LETTUCE SALAD / 10

Apple Tarragon Vinaigrette, Grapes, Bacon Powder

BACON & EGG* / 10

Semolina Toast, Lardo Iberico

SQUASH BLOSSOM RELLENOS / 12

Spiced Ricotta, Violette Blue Grits, Citrus Aioli

TO SUSTAIN OR SHARE

CHEVRE & ARUGULA AGNOLOTTI / 16

Charred Scallion Crema, Arugula, Pistachio

DUNGENESS CRAB GNOCCHI / 18

Beurre Monte, Celery, Puffed Brown Rice

COLORADO GRASS-FED BURGER* / 16

Bacon Aioli, Aged Cheddar, Beech Mushrooms, Pickles

GREEN CURRY JACKFRUIT / 18

Forbidden Rice, Cauliflower, Yuba

TANDOORI CHICKEN / 22

Kale Saag Paneer, Lentils, Pappadum

SEARED DIVER SCALLOPS* / 25

English Pea, New Potatoes, Duck Prosciutto

GRILLED SIRLOIN BULGOGI* / 25

Rice Cake, Shiitake, Cucumber, Pear

*Consuming raw or undercooked items can cause food borne illness especially in people with certain conditions.

CHEF'S TASTING MENU

OCTOPUS CARPACCIO

Patatas Bravas, Avocado Aquachile, Cucumber

CONFIT CAULIFLOWER

Miso, Peanut, Burnt Lemon Balm

SUMMER LETTUCES

Lentils, Yogurt, Herbs

CHICKEN BOUDIN BLANC

Crispy Chicken Skin, Chermoula, Tomato

INTERMEZZO

Lemon Balm "Fizz"

STRACCIATELLA TORTELLINI

Herbs, Eggplant, Hazelnut Dukkah

FLANK STEAK*

Marrow Butter, Hominy, Black Garlic

MEYER LEMON PAVLOVA

White Chocolate, Currant, Almond

90 FOR TWO WINE PAIRINGS 30/PERSON

(whole table participation required)

Vegetarian and Gluten Free tasting menus available by request.
Substitutions politely declined.