

TO START OR SNACK

TOGARASHI POPCORN / 3

Sesame, Szechuan Peppercorn, Micro Cilantro

CRISPY POTATO CROQUETTES / 8

Old Bay, Cornichon Remoulade, Charred Lemon

FRENCH BRIE / 12

Carrot-Hazelnut Cake, Red Wine Reduction, Shallot Jam

HAMACHI CRUDO / 12

Cara Cara Orange, Jalapeño Yoghurt, Cucumber, Pepitas

LAMB BELLY / 14

Gigante Bean Ragout, Pistachio, Ras el Hanout, Labneh

BABY KALE & BRUSSELS SALAD / 12

Fennel, Pomegranate, Chèvre, Cashews, Brown Butter

BACON & EGG* / 10

Semolina Toast, Lardo Iberico

CRISPY BRUSSELS SPROUTS / 14

Broccoli, Buttermilk-Herb Aioli, Pancetta

Please inform your server of any dietary restrictions.
The vast majority of our menu is available gluten free.

TO SUSTAIN OR SHARE

PEI MUSSELS / 15

Red Lentil Dal, Portuguese Sausage

OXTAIL TORTELLONI / 16

Chicken Demi-Glace, Spinach, Persimmon

LOBSTER RISOTTO / 18

Acorn Squash, Crème Fraîche, Meyer Lemon

COLORADO GRASS-FED BURGER* / 16

Roasted Jalapeño Aioli, Pickled Carrots, Bacon, Manchego

JACKFRUIT TOM KHA / 20

Job's Tears, Bean Sprouts, Coconut, Herbs

TANDOORI CHICKEN / 25

Kale Saag Paneer, Lentils, Pappadum

BONE-IN BERKSHIRE PORK CHOP* / 28

Chickpea Purée, Apricot & White Balsamic Gastrique, Walnut

GRILLED RIBEYE* / 32

Sunchoke, Chanterelle, Tête de Moine

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

CHEF'S TASTING MENU

BEEF TARTARE

Quinoa, Cherry Pepper, Chiogga Beets, Radiccio

POMME DE TERRE & SPIRULINA VICHYSSEOISE

Peruvian Blue Corn, Horseradish, Açaí

BABY ROMAINE & SWEET GEM SALAD

Sage & Chartreuse Green Goddess, Pistachio, Persian Cucumber

BURGUNDY LAMB SAUSAGE

Braised Cabbage, Mustard, Eggplant, Caraway

INTERMEZZO

Coconut Water & Aloe Verrine, Grapefruit Granita

ROASTED CARROT FETTUCCINE

Vadouvan, Crispy Rice, Mimolette

CRISPY BLACK BASS

Wild Rice, Currant, Furikake, Charcoal Dashi

COCONUT SEMIFREDDO

White Chocolate, Meringue, Lychee, Rose Water

90 FOR TWO

WINE PAIRINGS 30/PERSON

(whole table participation required)

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