

TO START OR SNACK

TOGARASHI POPCORN / 3

Sesame, Szechuan Peppercorn, Micro Cilantro

BACON & EGG* / 10

Semolina Toast, Lardo Iberico

PIADA / 12

Stracciatella, Shiso, Sesame, Herbs

BRANZINO CRUDO / 12

Endive, Dashi, Lemon Oil

BABY BEETS / 12

Baley Hazen Blue, Almond, Buttermilk, Chicories

GEM LETTUCE SALAD / 12

Salsa Verde, Macadamia Nuts, Parmigiano Reggiano

GRILLED TREVISO / 14

Speck, Calamari, Hazelnuts, Romesco

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

TO SUSTAIN OR SHARE

COLORADO GRASS-FED BURGER* / 16

Caramelized Onions, Taleggio, Garlic Potatoes

PAPPARDELLE & LAMB RAGU / 18

Cumin, Szechuan Pepper, Pecorino

RICE GNOCCHI / 18

Smoked Jackfruit, Carrot-top Pesto, Carrots, Pecorino, Pistachio

GOLDEN TILEFISH / 27

Spring Vegetable Ragu, Lobster Coral

TANDOORI CHICKEN / 25

Grain Salad, Labneh, Sugar Snap Peas

BERKSHIRE PORK LOIN* / 28

Kohlrabi, Japanese Turnip, Parsnip Puree

GRILLED HANGAR STEAK* / 28

Celeriac, Wild Onion, Bagna Cauda

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

CHEF'S TASTING MENU

OYSTERS

Celery Vinegar, Green Peppercorn

BRESAOLA

Hakurei Turnips, Endive, Brie

CAULIFLOWER & CALAMARI

Orange, Ginger, Sunflower Seeds

ARTICHOKE & FOIE GRAS

Amaranth, Pink and Sansho Peppercorn

AGNOLOTTI

English Peas, Buttermilk, Mint

LAMB SHANK

Lentils, Kohlrabi, Nori, Grapefruit

ORANGE SORBETTO

Yoghurt, Cocoa Nibs, Candied Fennel Seeds

90 FOR TWO BEVERAGE PAIRINGS 35/PERSON

(whole table participation required)

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