

## TO START OR SNACK

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### **SALT & VINEGAR POPCORN / 3**

Fines Herbs, Black Pepper

### **BACON & EGG\* / 10**

Semolina Toast, Lardo Iberico

### **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

### **ARTICHOKE RÖSTI / 14**

Potato, Aged Cheddar, Castlevetrano, Cara Cara

### **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

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### **COLORADO GRASS-FED BURGER\* / 16**

Caramelized Onions, Taleggio, Garlic Potatoes

### **PAPPARDELLE & LAMB RAGU / 20**

Cumin, Szechuan Pepper, Pecorino

### **KOREAN RICE CAKES / 18**

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

### **PAN-ROASTED HALIBUT / 27**

Asparagus, Lobster Coral, Trout Roe

### **BERKSHIRE PORK FLATIRON\* / 25**

Pea Puree, Dandelion, Daikon, Almond Butter

### **TANDOORI HALF CHICKEN / 28**

Grain Salad, Labneh, Sugar Snap Peas

### **GRILLED HANGER STEAK\* / 28**

Celeriac, Green Onion, Japanese Turnips, Bagna Cauda

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

## CHEF'S TASTING MENU

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### **OYSTERS**

Celery Vinegar, Green Peppercorn

### **BABY SQUASH**

Stracciatella, Black Sesame, Pink Pepper

### **CAULIFLOWER & CALAMARI**

Orange, Ginger, Sunflower Seeds

### **ARTICHOKE & FOIE GRAS**

Amaranth, Pink and Sansho Peppercorn

### **AGNOLOTTI**

Spring Peas, Buttermilk, Mint

### **SEARED HOKKAIDO SCALLOPS**

Green Strawberry, Endive, Charred Leeks, Black Olive

### **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.