

TO START OR SNACK

SALT & VINEGAR POPCORN / 3

Fines Herbs, Black Pepper

BACON & EGG* / 10

Semolina Toast, Lardo Iberico

CHILLED GREEN GARLIC VICHYSOISE / 10

Marinated Mozzarella, Cashews

GEM LETTUCE SALAD / 12

Salsa Verde, Macadamia Nuts, Parmigiano Reggiano

WEDGE SALAD / 12

Avocado, Bayley Hazen Blue, Speck, Pistachio, Buttermilk

ARTICHOKE RÖSTI / 14

Potato, Aged Cheddar, Castlevetrano, Cara Cara

GRILLED OCTOPUS / 14

Tobiko Mayo, Marble Potatoes, Pickled Shallot

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 / 20

Cumin, Szechuan Pepper, Pecorino

KOREAN RICE CAKES / 18

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

LOBSTER SPAGHETTI / 28

Maine Lobster, Spaghetti ala Chitarra, XO Sauce

PAN-ROASTED HALIBUT / 27

Asparagus, Lobster Coral, Tobiko

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

RED SNAPPER CRUDO*

Leche de Tigre, Basil Seeds, Pickled Kombu

BABY SQUASH

Stracciatella, Black Sesame, Pink Pepper

RHUBARB THREE WAYS

Cara Cara Orange, Almond

ARTICHOKE & FOIE GRAS

Amaranth, Pink and Sansho Peppercorn

AGNOLOTTI

Spring Peas, Buttermilk, Mint

BERKSHIRE PORK & SCALLOP*

Pea Puree, Dandelion, Daikon, Almond Butter

ORANGE SORBETTO

Yoghurt, Cocoa Nibs, Candied Fennel Seeds

50 PER PERSON BEVERAGE PAIRINGS 35/PERSON

(whole table participation required)

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