

TO START OR SNACK

SALT & VINEGAR POPCORN / 3

Sea Salt, Black Pepper

BACON & EGG* / 10

Semolina Toast, Lardo Iberico

MELON & "PROSCIUTTO" / 12

Pork Sung, Cashew, Tamarind, Coffee

GEM LETTUCE SALAD / 12

Salsa Verde, Macadamia Nuts, Parmigiano Reggiano

KOHLRABI SALAD / 12

Endive, Pork Loin, Broken Caesar Vinaigrette, Pistachio

POTATO RÖSTI / 14

Sweet Corn, Peach, Chamomile Pistou

BURRATA / 14

Tomatoes, Gooseberries, Togarashi, Croutons

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

TO SUSTAIN OR SHARE

PAPPARDELLE & LAMB RAGU / 20

Greens, Cumin, Szechuan Pepper, Pecorino

KOREAN RICE CAKES / 18

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

COLORADO GRASS-FED BURGER* / 16

Caramelized Onions, Taleggio, Garlic Potatoes

SEARED DIVER SCALLOPS* / 27

Sweet Corn, Chanterelles, Bottarga

PAN-ROASTED HALIBUT / 27

Baby Squash, Squash Blossoms, Tobiko, Tomato Consommé

TANDOORI HALF CHICKEN / 26

Lentil Salad, Labneh, Romano Beans

GRILLED BEEF PETITE TENDER* / 28

Celeriac, Spigarello, 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, Ice Lettuce

CHILLED CANTELOPE SOUP

Marinated Chèvre, Almonds, Herbs

AGRETTI SALAD

Lemon Vinegar, Piave Vecchio, Shallot

MAITAKE MUSHROOM ESCABECHE

Grilled Bread, Green Sauce

NORI CAVATELLI

Brown Butter, English Peas, Parmesean

DUCK

Oyster Sauce, Spring Onions, Dandelion Greens, Pea Shoots

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.