



CRUDO	19	<b>BEEF TARTARE</b> egg yolk jam and puffed parmesan	22	<b>LIGHTLY CURED FLUKE</b> horseradish buttermilk, rhubarb, dill oil	MAINS	26	<b>ELECTRIC LEMON CHEESEBURGER</b> avocado, cheddar, dijon aioli	43	<b>DRY AGED DUCK</b> confit leg, savoy cabbage, pear
	24	<b>NEW FASHIONED DEVILED CRAB</b> creamy ginger dressing, crunchy celery, ginger crumb	21	<b>CHILLED OYSTERS</b> shallot mignonette and toasted black pepper		39	<b>CONTRAMAR INSPIRED RAINBOW TROUT</b> poblano, avocado salsa, warm tortillas	55	<b>RIBEYE OF BEEF</b> heirloom tomato salad, pickled chilies, chimichurri
FROM THE GARDEN	16	<b>FANCY VEGETABLES AND DIP</b> carrot juice and fermented soy-bean dip	20	<b>LITTLE GEM LETTUCES</b> cucumber, crunchy seeds, yogurt dressing	DESSERT	34	<b>PASTURE RAISED CHICKEN</b> cherries, farro, chanterelles, grilled garlic scapes	42	<b>STEAMED BRANZINO</b> grilled cucumber, tomato dashi, summer herbs
	12	<b>GRILLED MARKET VEGETABLES</b>				28	<b>LEEK DUMPLINGS</b> sunflower seeds, dandelion greens, charred peach salsa		
WARM AND SOULFUL	11	<b>POLENTA FRIES</b> romesco	20	<b>POTATO FLATBREAD</b> charred asparagus, pickled ramps, sheep's milk cheese	14	<b>GRAND MOCHA</b> chocolate, coffee ice cream, warm orange sabayon	13	<b>RHUBARB TART</b> honey mascarpone cream, ginger, strawberry	
	18	<b>CHICKEN LIVER MOUSSE</b> figs, anise hyssop, cashew, toasted brioche	21	<b>ROASTED CHICKEN CONSOMMÉ</b> buckwheat tortellini, summer squash, ricotta	13	<b>PEACH MELBA</b> vanilla semifreddo, raspberries, thyme sable	10	<b>SELECTION OF ICE CREAMS AND SORBETS</b>	