

CRUDO	19	BEEF TARTARE egg yolk jam, salt and pepper cracker	24	NEW FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery, ginger crumb	MAINS	29	ELECTRIC LEMON CHEESEBURGER horseradish aioli, american cheese, brioche bun	42	DUCK pear, onion, jus
	26	TUNA TABOULEH tuna, tomato, bulgur	23	CHILLED OYSTERS shallot mignonette and toasted black pepper		34	PASTURE RAISED CHICKEN sumac, green market vegetables, jus	41	BRANZINO tahini, cumin, potato
	24	FLUKE cucumber, aji amarillo, shiso				55	SIRLOIN fingerlings, parmesan, sauce vert	70	CONTRAMAR INSPIRED RED SNAPPER FOR TWO seasonal salsa, warm tortillas
FROM THE GARDEN	16	FANCY VEGETABLES AND DIP carrot juice and fermented soy-bean dip	21	LITTLE GEM LETTUCES cucumber, crunchy seeds, yogurt dressing	SIDES	16	CARROTS labneh, date, dukkah	12	POLENTA FRIES romesco
	16	CAULIFLOWER SOUP pinenuts, golden raisin, salsify	23	TOFU tahini, squash, mint		13	GRILLED BROCCOLINI horseradish, lemon	16	CHARRED ONIONS calcots, wild onions, muhammara
WARM AND SOULFUL	17	ROASTED JAPANESE EGGPLANT garlic yogurt, sumac, cilantro, mint	22	CAULIFLOWER FLATBREAD stracciatella, beets, chicories	DESSERTS	16	CITRUS lemon curd, olive oil cake, verbena sherbert	16	CHOCOLATE devil's food cake, coffee ice cream, hazelnut
	26	LEMON SPAGHETTI bottarga	26	OCTOPUS hummus, aleppo		16	POACHED PEAR yogurt mousse, maple, sea salt	10	SEASONAL ice cream and sorbet
	19	HONEYNUT SQUASH spicy aioli, maple, pepitas				16	BASQUE CHEESECAKE pumpkin, blood orange, ginger		

DINNER

