

CRUDO	19	<b>BEEF TARTARE</b> egg yolk jam, salt and pepper cracker	24	<b>NEW FASHIONED DEVILED CRAB</b> creamy ginger dressing, crunchy celery, ginger crumb	MAINS	29	<b>ELECTRIC LEMON CHEESEBURGER</b> horseradish aioli, american cheese, brioche bun	34	<b>PASTURE RAISED CHICKEN</b> sumac, green market vegetables, jus
	26	<b>TUNA TABOULEH</b> tuna, tomato, bulgur				55	<b>SIRLOIN</b> fingerlings, parmesan, sauce vert	41	<b>BRANZINO</b> tahini, cumin, potato
	24	<b>FLUKE</b> cucumber, aji amarillo, shiso	23	<b>CHILLED OYSTERS</b> shallot mignonette and toasted black pepper		42	<b>DUCK</b> pear, onion, jus	70	<b>CONTRAMAR INSPIRED RED SNAPPER FOR TWO</b> seasonal salsa and warm tortillas
FROM THE GARDEN	16	<b>FANCY VEGETABLES AND DIP</b> carrot juice and fermented soy-bean dip	21	<b>LITTLE GEM LETTUCES</b> cucumber, crunchy seeds, yogurt dressing	SIDES	32	<b>MUSHROOM PASTA</b> squash, chard, hazelnut		
	16	<b>CAULIFLOWER SOUP</b> pinenuts, golden raisin, salsify	23	<b>TOFU</b> tahini, squash, mint		16	<b>CARROTS</b> labneh, date, dukkah	12	<b>POLENTA FRIES</b> romesco
						13	<b>GRILLED BROCCOLINI</b> horseradish and lemon	16	<b>CHARRED ONIONS</b> calcots, wild onions, muhammara
WARM AND SOULFUL	17	<b>ROASTED JAPANESE EGGPLANT</b> garlic yogurt, sumac, cilantro, mint	22	<b>CAULIFLOWER FLATBREAD</b> stracciatella, beets, chicories	DESSERTS	16	<b>CITRUS</b> lemon curd, olive oil cake, verbena sherbert	16	<b>CHOCOLATE</b> devil's food cake, mousse, whipped cream
	26	<b>LEMON SPAGHETTI</b> bottarga	26	<b>OCTOPUS</b> hummus and aleppo		16	<b>TARTE TATIN</b> pear, puff-pastry, sheep milk sorbet	10	<b>SEASONAL</b> ice cream and sorbet
	19	<b>HONEYNUT SQUASH</b> spicy aioli, maple, pepitas				16	<b>CHEESECAKE</b> sour cream, butter cookie, kumquat		

DINNER

