CRUDO	19 26	BEEF TARTARE egg yolk jam, salt and pepper cracker TUNA TABOULEH tuna, tomato, bulgur	24	NEW FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery, ginger crumb	MAINS	29	ELECTRIC LEMON CHEESEBURGER horseradish aioli, cheddar cheese, brioche bun	34	PASTURE RAISED CHICKEN sumac, green market vegetables, jus
	24	FLUKE cucumber, aji amarillo, shiso	23	CHILLED OYSTERS shallot mignonette and toasted black pepper		55	SIRLOIN fingerlings, parmesan, sauce vert	41	BRANZINO tahini, cumin, potato
						42	DUCK pear, onion, jus	70	CONTRAMAR INSPIRED RED SNAPPER
EDOM TUE	1.0		0.0	TOP!!		32	MUSHROOM PASTA squash, chard,		FOR TWO seasonal salsa and
FROM THE GARDEN	16	FANCY VEGETABLES AND DIP carrot juice and	23	TOFU tahini, squash, mint			hazelnut		warm tortillas
		fermented soy-bean dip	20	CITRUS almond, roncal, dates					
	16	CAULIFLOWER SOUP pinenuts, golden raisin, salsify	21	LITTLE GEM LETTUCES cucumber, crunchy seeds,	SIDES	16	CARROTS labneh, date, dukkah	12	POLENTA FRIES romesco
				yogurt dressing		13	GRILLED BROCCOLINI horseradish and lemon	16	CHARRED ONIONS calcots, wild onions, muhammara
WARM AND SOULFUL	17	ROASTED JAPANESE EGGPLANT garlic yogurt, sumac,	22	CAULIFLOWER FLATBREAD stracciatella, beets,					
		cilantro, mint		chicories	DESSERTS	16	CITRUS lemon curd,	16	CHOCOLATE devil's food cake,
	26	LEMON SPAGHETTI bottarga	26	OCTOPUS hummus and aleppo			olive oil cake, verbena sherbert		mousse, whipped cream
	19	HONEYNUT SQUASH spicy aioli, maple, pepitas				16	TARTE TATIN pear, puff-pastry, sheep milk sorbet	10	SEASONAL ice cream and sorbet
						16	CHEESECAKE sour cream, butter cookie, kumquat	16	ICE CREAM SUNDAE peanut butter, chocolate, pecan, marshmallow



