

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	32	<b>ASPARAGUS PASTA</b> crema, morels, mint
	26	<b>TUNA TABOULEH</b> tuna, tomato, bulgur				34	<b>PASTURE RAISED CHICKEN</b> sumac, green market vegetables, jus	48	<b>WILD MAINE HALIBUT</b> cauliflower, capers, sumac
	24	<b>FLUKE</b> cucumber, aji amarillo, shiso	23	<b>CHILLED OYSTERS</b> shallot mignonette and toasted black pepper		55	<b>SIRLOIN</b> fingerlings, sauce vert	70	<b>CONTRAMAR INSPIRED RED SNAPPER FOR TWO</b> seasonal salsa, warm tortillas
FROM THE GARDEN	16	<b>FANCY VEGETABLES AND DIP</b> carrot juice and fermented soy-bean dip	22	<b>CHICORIES</b> candied walnuts, rosemary, fig vinaigrette	SIDES	42	<b>DUCK</b> apple, endive, whisky jus		
	21	<b>LITTLE GEM LETTUCES</b> cucumber, crunchy seeds, yogurt dressing	16	<b>SPRING PEA SOUP</b> radish, mint, yogurt		13	<b>CARROTS</b> dukkah, labneh	12	<b>POLENTA FRIES</b> romesco
			23	<b>TOFU</b> tahini, squash, mint		13	<b>GRILLED BROCCOLINI</b> horseradish, 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> artichokes, mornay, spring onion	DESSERTS	16	<b>CITRUS</b> lemon curd, olive oil cake, verbena sherbert	16	<b>CHOCOLATE</b> devil's food cake, coffee ice cream, hazelnut
	26	<b>LEMON SPAGHETTI</b> bottarga	26	<b>OCTOPUS</b> hummus, aleppo		16	<b>CARROT CAKE</b> cinnamon, ginger ice cream, cream cheese	10	<b>SEASONAL</b> ice cream, gelato, and sorbet
	29	<b>WHITE ASPARAGUS</b> rhubarb, bagna cauda sabayon				16	<b>BASQUE CHEESECAKE</b> goat cheese, rhubarb, peanut		

DINNER

