CRUDO	19 26	BEEF TARTARE egg yolk jam, salt and pepper cracker TUNA TABOULEH	24	NEW FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery, ginger crumb	MAINS	28	WARM SHRIMP SALAD lemon beurre blanc, avocado	41	BRANZINO tahini, cumin, potato
	24	tuna, tomato, bulgur FLUKE cucumber, aji amarillo, shiso	23	CHILLED OYSTERS shallot mignonette and toasted black pepper		70	CONTRAMAR INSPIRED RED SNAPPER FOR TWO seasonal salsa, warm tortillas	29	ELECTRIC LEMON CHEESEBURGER horseradish aioli, american cheese, brioche bun
FROM THE GARDEN	16	FANCY VEGETABLES AND DIP carrot juice and fermented soy-bean dip	21	LITTLE GEM LETTUCES cucumber, crunchy seeds, yogurt dressing		21	HUMMUS AND VEGETABLE SANDWICH ciabatta, hummus, cucumber	32	MUSHROOM PASTA squash, chard, hazeInut
	16	CAULIFLOWER SOUP pinenuts, golden raisin, salsify		tahini, squash, mint					
	ADD	PROTEIN			SIDES	16	CARROTS labneh, date, dukkah	12	POLENTA FRIES romesco
	14	CHICKEN 16 SA	ALMON	N 18 SHRIMP		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		



