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| CRUDO | 19 | BEEF TARTARE egg yolk jam, salt and pepper cracker | 24 | NEW FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery, ginger crumb |
| | 26 | TUNA TABOULEH tuna, tomato, bulgur | 23 | CHILLED OYSTERS shallot mignonette and toasted black pepper |
| | 24 | FLUKE cucumber, aji amarillo, shiso | | |
| FROM THE GARDEN | 21 | LITTLE GEM LETTUCES cucumber, crunchy seeds, yogurt dressing | 16 | FANCY VEGETABLES AND DIP carrot juice and fermented soy-bean dip |
| | 34 | TEMPURA VEGETABLES <i>for 2 people</i> | | |
| WARM AND SOULFUL | 17 | ROASTED JAPANESE EGGPLANT garlic yogurt, sumac, cilantro, mint | 26 | OCTOPUS hummus, aleppo |
| MAINS | 28 | ELECTRIC LEMON CHEESEBURGER horseradish aioli, american cheese, brioche bun | 41 | BRANZINO peas, radish, lemon |
| | 34 | PASTURE RAISED CHICKEN sumac, green market vegetables, jus | | |
| SIDES | 13 | CARROTS dukkah, labneh | 16 | CHARRED ONIONS calcots, wild onions, muhammara |
| | 13 | GRILLED BROCCOLINI horseradish, lemon | 12 | POLENTA FRIES romesco |
| DESSERTS | 16 | CITRUS lemon curd, olive oil cake, verbena sherbert | 16 | BASQUE CHEESECAKE goat cheese, rhubarb, peanut |
| | 16 | RASPBERRY FLOTTANTE sorbet, meringue, earl grey | 16 | CHOCOLATE devil's food cake, coffee ice cream, hazelnut |
| | | | 10 | SEASONAL ice cream and sorbet |

TERRACE

