



april 21, 2019

starters

sashimi tuna tacos 17

avocado sesame soy thai peanut slaw
ginger wasabi cilantro wonton

oysters on the half 16

lemon mignonette horseradish hot sauce

smoked whitefish 15

roe crème fraîche meyer lemon
flatbread cracker farmer greens

asparagus galette 14

gruyere dijon prosciutto egg lemon



salads

warm crab 22

king crab & lump crab charred onion lotus root
garden peas farmer greens

pistachio-crusted goat cheese * 14

cape gooseberries olio verde maldon salt

baby kale * 13

candied pepitas pine nuts pecorino romano
meyer lemon vinaigrette

little gems * 12

tarragon emulsion olio verde hazelnuts
rye crumbs pecorino romano



entrées

pork shank 34

chocolate mole duck fat onion rings beets
smoked marrow seeds pickled mustard

ratatouille lasagna * 25

aubergine courgette asparagus tomato
creamed leeks quinoa red wine reduction

french lamb rack 28

king trumpets & porcinis charred onion
galliano gelée garlic & thyme foie butter

miso sea bass 35

wakame peas & carrots cilantro
pickled daikon

* vegetarian