



**DINNER**



## APPETIZERS & SALADS

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### WARM SELECTION OF BREADS

house made rolls, local sesame bread, cultured butter

### WAGYU BEEF CARPACCIO

compressed canteloupe, pecorino cheese, garlic tuile (G.R.)

### ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (VGN.N.R)

### CHAR-GRILLED PRAWNS

harissa butter, singed lemon (S)

### CREAM OF LEEK SOUP

Yukon potato, Calabrian chili, lemon (V)

### RED SNAPPER CRUDO\*\*

kombu cured, smoked soy sauce, pickled daikon radish

### WARM DELTA ASPARAGUS

parmesan emulsion, heirloom tomato confit, Serrano Ham (P)

### PUGLIAN BURRATA

fermented new season cherries, jamaica, black pepper (V.G.)

### LITTLE GEM CAESAR SALAD

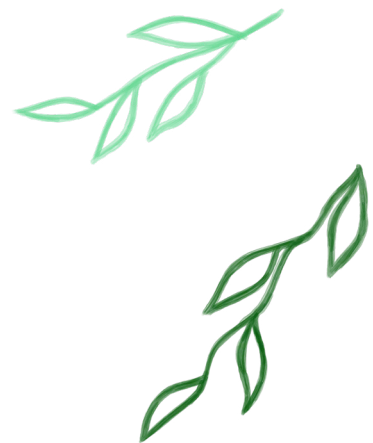
baby gem, avocado, olive oil toasted breadcrumbs (G.V.)

### CHARRED GREENS

grilled endive, spring vegetables, cilantro vinaigrette (V)

### ADD

steak    salmon\*\*    grilled prawns\*\*    chicken



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

## ENTRÉES

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### ROASTED SEA SCALLOPS\*\*

spring pea risotto, mint, lemon compote (S.A.)

### ROASTED ARCTIC CHAR\*\*

spiced fennel salad, heirloom tomatoes, asparagus (A)

### SLOW-COOKED BLACK COD

fava beans, morel mushrooms, chamomile emulsion

### WHOLE GRILLED DORADE\*\*

pickled ramp gremolata, wiled dandelion greens, lemongrass vinaigrette (A)

### HERITAGE CHICKEN

sofrito polenta, spring vegetable medley, green aji foam

### SNAKE RIVER FARMS FILET

sweet and sour bordelaise, Chinese long beans, kombu butter (A)

### GRILLED LAMBCHOPS

mint, red onion, labneh

### ROHAN DUCK BREAST

broccoli rabe, apricot chutney, tamarind soy dressing (G.A.)

### ARTICHOKES AND MORELS

wited spinach, pea tendrils, pistachio foam

### GARNET YAM GNOCCHI

mint chimichurri, smoked hazelnuts, local radishes

### RIGATONI BOLOGNESE

beef, veal, parsley, parmesan (G.A.)

### MUSSEL AND CLAM RADIATORI

white wine saffron emulsion, soft herbs (G.S.A.)

### CORN AGNOLOTTI

chanterelles, chives, parmesan, black truffle (G)

## SIDES

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### ROASTED MAITAKE MUSHROOMS (V)

### LOCAL SUGAR SNAP PEAS

warm Thai vinaigrette, crushed peanuts, Thai basil (V)

### CHARRED BROCCOLINI (N.V.)

### SHOESTRING FRIES (V)

### POMME PURÉE (V)

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