
CRUDO

- CAVIAR** traditional accoutrements 150
HALF DOZEN OYSTERS 🌿🌿 seasonal mignonette 29
SHRIMP CEVICHE 🌿🌿 grilled jalapeño, blood orange, cilantro 27
BEEF CARPACCIO 🌿🌿 truffle aioli, fried potato, arugula, lemon 26

STARTERS

- OLIVE SOURDOUGH BATARD** model bakery, cultured butter, sea salt
(for two) 10 | (for four) 18
MEATBALLS wagyu, parmesan, marinara, sourdough 28
TUSCAN SOUP 🍷 kale, white bean, pickled peppers 24
KALE CAESAR herbs, croutons, parmesan, lemon zest 23
BURRATA SALAD 🌿 blood orange, pickled beets, pistachio 26

PIZZA & PASTA

- LIVING ROOM PIZZA** italian sausage, pickled peppers, roasted garlic 28
MARGHERITA PIZZA tomato, smoked mozzarella, basil 25
MUSHROOM PIZZA maitake, kale, chili crunch, 26
add prosciutto: 16 add burrata: 14
SPAGHETTI ALLA CHITARRA carrot top pesto, roasted carrots, cashew 30
MEZZI RIGATONI wagyu bolognese, san marzano tomato, ricotta 34
LOBSTER LINGUINI lemon, caper, garlic 47

MAINS

- ROASTED CAULIFLOWER** 🌿 garlic yogurt, confit fennel, herb salad 39
SALMON 🌿🌿 new potato, fennel beurre blanc, citrus salad 42
ROASTED CHICKEN red pepper jam, braised mushroom, arugula 41
FILET MIGNON 🌿 pommes purée, pearl onion, cabernet jus 61
SHORT RIB 🌿 mushroom demi, parmesan polenta 62

SIDES

- WHIPPED YUKON GOLD POTATOES** 🌿 chives 14
TRUFFLE PARMESAN FRIES 🌿 tomato aioli 18
MUSHROOMS herb butter, chili crunch 14
ASPARAGUS 🌿🍷 pesto, caper, parmesan 14

🌿 Gluten-Free 🌿 Sustainable Sourced 🍷 Balance by Four Seasons

We are concerned for your well-being, if you have allergies, please alert us as not all ingredients are listed. Although every effort will be made to accommodate dietary restrictions, we're afraid we cannot always guarantee meeting your needs. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

For parties of 6 or more, there will be a 20% service charge added to your check paid entirely to the hourly staff engaged with your order.