

CRUDO

- OSETRA CAVIAR** traditional accoutrements 200
- HALF DOZEN OYSTERS** 🌿 seasonal mignonette 29
- SHRIMP CEVICHE** 🌿🥰 fennel, pineapple, citrus vinaigrette 27
- HAMACHI CARPACCIO** 🌿🌿 apricot, olive oil, shallot, cilantro 26
- AHI TUNA** 🌿 watermelon, mint oil, radish 26

STARTERS

- OLIVE SOURDOUGH BATARD** model bakery, fennel olive oil, sea salt
(for two) 10 | (for four) 18
- STICKY RIBS** mango, smoked chile, mint, lime 27
- OCTOPUS** new potatoes, lemon, squid ink aioli 35
- CAESAR SALAD** romaine, herbs, croutons, parmesan, lemon zest 23
- BURRATA SALAD** 🌿🥰 stone fruit, heirloom tomato, basil, mint vinaigrette 24

PIZZA & PASTA

- LIVING ROOM** italian sausage, pickled peppers, smoked mozzarella 28
- MARGHERITA** tomato, parmesan, basil 25
- SQUASH BLOSSOM** ricotta, hot honey, mozzarella 25
- SPAGHETTI ALLA CHITARRA** 🌿 basil pesto, sun-dried tomato, mushrooms 30
- MEZZI RIGATONI** wagyu bolognese, san marzano tomato, ricotta 34
- LOBSTER LINGUINI** lemon, caper, garlic 47

MAINS

- ROASTED CAULIFLOWER** 🌿🥰 garlic yogurt, roasted grapes, herb salad 39
- GULF SCALLOPS** 🌿🌿 summer squash, polenta, salsa verde 46
- BRANZINO** 🌿🌿 roasted tomatoes, lime vinaigrette 42
- ROASTED CHICKEN** 🌿 red pepper jam, pickled peppers, arugula 41
- FILET MIGNON** 🌿 pommes puree, pearl onion, cabernet jus 61
- 18 OZ. NEW YORK** 🌿 bone-in, red chimichurri, choice of side 110

SIDES

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| WHIPPED YUKON GOLD POTATOES 🌿 chives 14 | TRUFFLE PARMESAN FRIES 🌿 tomato aioli 18 |
| MUSHROOMS madeira, rosemary 14 | ASPARAGUS 🌿🥰 lemon olive oil, parmesan cheese 14 |
| GREEN BEANS 🌿🥰 pickled peppers, calabrian butter 14 | POLENTA 🌿 corn, parmesan cheese, chives 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.