DINNER
PRIX-FIXE

ENJOY 4 COURSES
FOR $55 PER PERSON

SNACKS — SELECT ONE

HOUSE RICOTTA
honey, mishmish, grilled toast

CHICKEN CHICHARRÓN
flavors of buffalo wings, bleu cheese foam

CHICKPEA FRIES
kibbeh spice, tahini aioli, parsley

MOSTLY VEGETABLES — SELECT ONE

“ELOTE” CORN GAZPACHO
roasted corn, cotija cheese, black lime

FIRE-ROASTED CARROTS
hanguk, citrus greek yogurt

FERMENTED HUMMUS
naan, all the veggies, ash

A LITTLE LARGER — SELECT ONE

AZTEC SALAD
romaine, charred corn salsa, cotija cheese, avocado vinaigrette

PAN-SEARED SALMON
korean bbq sauce, charred broccolini, crispy enoki mushroom, sesame nougatine

CHICKEN N’ WAFFLES
tennessee hot, celeriac slaw, pickles, sourdough waffle

GRILLED SHORT RIB
lemongrass, carrot purée, pickled slaw, scallion pancakes

WOODWIND BURGER*
Hooks cheddar, b&b pickles, fancy sauce — choice of fries or side salad

PORK BELLY “AL PASTOR” TACOS
mezcal-infused pineapple salsa, pineapple mole, fresh herbs

TOP IT OFF — SELECT ONE

PEACH SORBET
bourbon-infused shortcake, crème anglaise, coconut soil

BLUEBERRY CRUMBLE
crème fraîche, almond, honey oats

SMOKED CHOCOLATE POT DE CRÈME
salted caramel, whipped cream - +$2 supplement

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Food items are cooked to order.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.