



WEDNESDAY PRIX FIXE • THREE COURSES • \$40

A LA CARTE BOARDS

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt

supplement \$9

CHICKEN LIVER MOUSSE port wine-poached quince, pickled red onion, grilled english muffin bread

supplement \$18



FIRST COURSE

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

ROASTED MAITAKE MUSHROOM melted leeks, parmigiano-reggiano emulsion, cured yolk, marjoram

BLACK MISSION FIG TOAST grilled english muffin bread, pancetta, spicy honey, stracciatella

EGGPLANT MILANESE lemon-tahini emulsion, crispy garlic-herb salad, preserved cherry tomatoes

CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli

CHILE-CURED KINGFISH CRUDO pineapple vinegar, salsa macha*, crispy masa

LIGHTLY SMOKED SEA SCALLOPS sweet onion purée, ponzu, orange, tapioca crisp

supplement \$5

GRILLED SPANISH OCTOPUS pistachio mole verde*, pickled red onion-habanero salsa, tomatillo *supplement \$5*



SECOND COURSE

PARMIGIANO-HERB GNOCCHI preserved lemon butter, caper-onion tapenade

RADIATORI & CLAMS semi-dried tomato, pickled pepper sofrito, parmigiano-reggiano, bread crumbs

BUCATINI ALLA GRICIA pecorino romano, guanciale, black pepper, sourdough bread crumbs

RICOTTA-HERB AGNOLOTTI citrus-pepita pesto, miso butter, parmigiano-reggiano, heirloom carrots

MOQUECA (BRAZILIAN FISH STEW) cod, prawns, roasted tomato-coconut broth, jasmine rice, cilantro, black lime

GRILLED BERKSHIRE PORK CHOP chile purée, crispy polenta, escabeche, masa crumb

GRILLED HANGER STEAK confit potatoes, king trumpet mushroom, braised escarole, bone marrow reduction



DESSERT

AFFOGATO homemade gelato, fresh-brewed espresso and your choice of amaro

supplement \$5

CARAMEL APPLE salted caramel ice cream, spiced apples, milk crumb, hard cider reduction, candied peanuts*

CHOCOLATE ENTREMET CAKE hazelnut ganache*, caramel cream, cocoa nib brittle, toasted milk ice cream

PISTACHIO TORTE strawberry mousse, pistachio crumb*, honey-lavender ice cream, strawberry purée

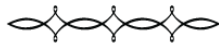
YUZU SEMIFREDDO olive oil cake, thai basil granita, kaffir lime curd

DAILY SORBETS & ICE CREAMS

EXECUTIVE CHEF
DWAİN KALUP

*Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal. Thank you for allowing us to serve you and other guests in a timely manner. *Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*





SPARKLING

Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent	12
Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel	14
Brilla! Rosé Prosecco, Italy // fresh, light on the palate, notes of peach, green apple, lemon, acacia, rose	14

WHITE

Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish	11
Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, creamy finish	14
Argiolas Costamolino Vermentino, Italy // fresh and dry, sapid, almond, citrus, tropical fruit	14
George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals	14
André Bonhomme Viré-Clessé Chardonnay, Burgundy, France // quince and citrus peel, tangy acidity	16
Txomin Extaniz Txakoli, Basque Country, Spain // fresh and fruity, citrus, fresh apple, mineral, slightly acidic	16

ROSÉ

Figuière, Le Saint André, Provence // rich, full of fruit and spice	12
Chateau d'Esclans, Whispering Angel, Provence // red berry fruit, floral notes, ripe, fleshy feel, round finish	18

RED

Canaletto Montepulciano, Italy // rich, with layers of plum and morello cherry, long elegant finish	12
Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla	14
Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender	14
Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit	15
Gundlach Bundschu Mountain Cuvée, Sonoma, California // bordeaux blend, oak, cherry, hint of chocolate	16
Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather	17



BEERS

Barrel of Monks Wizard in Pink Belgian White Ale //FL// 5.5%	10	Allagash White Witbier //ME// 5%	10
Landmade Marley Blonde Ale //MD// 5.1%	10	Landmade Ziggy APA //MD// 5.5%	10
Orbital Elevator DIPA //VT// 8.3%	10	Levante Tickle Parts NEIPA //PA// 7%	10
2SP Delco American Amber Lager //PA// 4%	10	Tripping Animals Ever Haze NEIPA //FL// 7%	10
Other Half Green City NEIPA //NY// 7%	10	Tripping Animals The Mighty Bird NEIPA //FL// 7%	10
Other Half Broccoli NEIPA //NY// 7.9%	10		

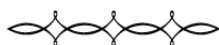


HAND-CRAFTED COCKTAILS 15

Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
Market Manhattan // bourbon, cherry walnut bitters*, amaro averna
The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters
Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
Who Shot JR // botanist gin, passion fruit, vanilla, strega
Fiesta Forever // blanco tequila, cold brew, licor 43, brown sugar, nutmeg, orange zest
Not in Kansas Anymore // mezcal, amaro montenegro, kumquat shrub
Red Samurai // vodka, yuzu, blood orange purée

CLASSICS WE REALLY LOVE 15

Paper Plane // bourbon, aperol, lemon, amaro nonino
Cucumber Gimlet // vodka, lime, muddled cucumber
Naked & Famous // mezcal, yellow chartreuse, aperol, lime
Margarita // reposado tequila, cointreau, fresh-squeezed lime



AMAROS

Averna // bittersweet caramel, herbal, spiced, citrusy	Nonino // bittersweet caramel, vanilla, allspice
Amaro Montenegro // coriander, marjoram, clove	Cardamaro // wine based, gentle herbal bitterness
Bitter Bianco // pear, orange, rosemary, white pepper	Pasubio // blueberries, pine, smoke, alpine herbs