



WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt

supplement \$9



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

HEIRLOOM TOMATO AND PEACH SALAD, pecorino custard, Kalamata & basil vinaigrette

SAVORY HERB BRIOCHE BEIGNETS chive cream, rhubarb jam, fennel pollen

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

SHRIMP TOAST whipped sesame, pickled green papaya

TUNA CRUDO cascabel chile oil, avocado purée, radish, yuzu

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



SEMOLINA GNOCCHI charred corn, soppressata tomato jam, corn jus, parmesan

ENGLISH PEA AGNOLOTTI horseradish, pea pistou, dill, parmigiano reggiano

RIGATONI nduja, grilled spigarello, roasted tomato sugo, parmigiano Reggiano

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

GRILLED BRANZINO sweet and sour carrot puree, braised black rice, snap pea salad, miso vinaigrette

PORK COLLAR escarole, smoked onion soubise, kumquat, hazelnut, fennel agrodolce

DRY-AGED DUCK BREAST morello cherry agrodolce, confit vegetables, foie gras vanilla duck jus *supplement \$10*

BRAISED BEEF SHORT RIB rice porridge, chinese broccoli, red chile-molasses glaze



ALMOND CRUMB CAKE ginger poached cherries, sesame ice cream, sesame crunch, cherry puree

WHITE CHOCOLATE PANNA COTTA rhubarb, candied pistachio, strawberry

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

YUZU SEMIFREDDO olive oil cake, thai basil granita, yuzu curd

DAILY ICE CREAM AND SORBETS

EXECUTIVE CHEF
DWAYN KALUP

