



• COLD •

SHRIMP COCKTAIL • lemon gel, horseradish • 20

OYSTER • naked • 24 | composed 5 ea

SCOTTISH SALMON • green goddess, botija olive, trout roe • 16

BEEF TARTARE • ribeye cap, truffle french toast, sesame tare, funions • 18

JAPANESE YELLOWTAIL • wasabi buttermilk, green apple gelée, shiso • 22

HOKKAIDO SCALLOP • crispy rice, vadouvan curry, lemon verbena • 18

• SNACKS •

BURRATA POPTART • fennel onion jam • 15

PORK RIB • apricot-chile, hazelnut, green goddess • 18

CORDON BLEU WING • jambon de paris, cornichon, honey mustard • 14

RICOTTA GNOCCHI • spinach, aritchoke, leek soubise • 15

ARTISAN PIZZA • margherita • spicy honey • upside down • d.o.p. • 20

• PASTA •

RAVIOLI • duck genovese, foie gras, sweet onion agrodolce • 24

SPAGHETTI • scallop xo, rock shrimp, black lime • 25 | 35

GEMELLI • basil-pistachio pesto, razor clam, lemon-chili crumb • 25 | 35

LUMACHE • chicken ragù bianco, parmigiano, chive • 24 | 34

FUSILLONI *alla zozzona* • spicy sausage, pecorino di fossa, egg yolk • 24 | 34

RISOTTO • king crab, n'duja, kumquat • 30

• PLATES •

LAMB NECK • gooseberry, parsnip, green labneh • 22 | 42

VENISON CHOP • muhammara, salsa verde, peppadew au jus • 28 | 54

HERITAGE CHICKEN • sweet potato, jimmy nardello, cashew, coconut au jus • 35 | 65

PRIME BONE-IN SHORT RIB • maitake mushroom, beef cheek, sunchoke ponzu demi • 95

KOJI-AGED BONE-IN RIBEYE • mojo citrus rub • \$5 per oz

• SIDES •

GEM SALAD • cucumber, tzatziki, ricotta salata • 15

CARAFLEX CABBAGE • smoked ham, comté, brazil nut • 18

POTATO HASH • champagne crème fraîche, shallot confit, black garlic • 16

CELERY ROOT • vanilla miso honey, horseradish, macadamia nut • 18

• CHEF'S EXPERIENCE •

a journey through our menu • 125 per person

*Dedication has no limitation*

EXECUTIVE CHEF ANTIMO DIMEO