

John's Food & Wine

DINNER

Fluke Tartare with Calabrian Chili, Ramp Vinaigrette, Dill & Lemon \$21

Salad of Baby Red Romaine, Pickled Ramps, Ricotta Salata, Hazelnuts & Ramp Buttermilk Dressing \$23

Beef Carpaccio with Pickled Romano Beans, Arugula & Sauce Gribiche \$26

Four Roasted Oysters with Applewood Smoked Butter, 'Nduja, Sesame & Panko Gremolata \$22

Shaved Asparagus Salad with Seared Scallops, Basil & Fig Red Miso Vinaigrette \$29

Murasaki Sweet Potato Brûlée with Red Eye Aioli & Cabot Clothbound Cheddar \$22

Michigan Asparagus with Vin Jaune Sabayon, Creme Fraiche & Herbs \$24

Bucatini with Ragù Bianco, Green Garlic, Breadcrumbs & Parmigiano Reggiano \$27

Pan-Roasted Halibut with Green Garlic Beurre Blanc, Maitake Mushrooms & Asparagus \$47

Half Chicken with Ramp Fresno Condiment, Broken Rice & Preserved Lemon Jus \$51

8 oz Prime Skirt Steak with Beef Fat Fries & Brown Butter Miso Jus \$77

DESSERT

Cheesecake Sundae with Crème Fraiche Ice Cream & Rhubarb Granita \$15

Flourless Chocolate Cake, Butterscotch Budino & Banana Ice Cream \$16