

John's Food & Wine

DINNER

Six Island Creek Oysters with Green Apple Redux & Tarragon \$31

Bigeye Tuna Crudo with Yuzu Tonnato, Celery & Crispy Potatoes \$25

Hamachi Crudo with Horseradish, Maple & Bonito Aioli \$23

Endive Salad with Sumo & Cara Cara Citrus, Olive, Mint & Thai Chili \$24

Charcoal Grilled Wagyu & Leek Skewers with Salsa Verde & Bagna Cauda Sabayon \$31

Charcoal Grilled U8 Scallops with Charred Cabbage & Bergamont Oil \$32

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

Cauliflower with Brown Butter Sabayon, Black Garlic Fudge & Pickled Raisins \$23

Mafalde with Little Neck Clams, Calabrian Chili, White Vermouth & Guanciale \$29

Chilean Sea Bass with Celery Root, Braised Leeks & Périgord Black Truffle \$52

Roasted Duck Breast with Red Beets, Shaved Foie & Port Black Garlic Jus \$54

8 oz Snake River Farms Denver Steak with Brown Butter Miso Beef Jus & Lemon Scallion Condiment \$65

DESSERT

Carrot Cake Sundae with Creme Fraiche Ice Cream, Miso Salted Caramel & White Chocolate Crumble \$15

Flourless Chocolate Cake, Miso Peanut Butter Ganache, Peanut butter Ice Cream \$15