



HOUSE FOCACCIA. CULTURED BUTTER. SEA SALT.	8
FLUKE*. KOMBU JIME. HOT OIL SEARED. YUZU-TOSAZU. GARLIC SCAPE. SESAME.	26
WARM SALAD. MIZUNA. WHITE WINE. BUCKWHEAT. EGG YOLK. REGGIANO.	16
SUMMER BEANS. CRISPY GARLIC. PEPPERONCINO. SESAME OIL.	16
CANEWATER GREENS. SPRING MIX. HERB VINAIGRETTE. RADISH. FENNEL.	15
LARK’S MEADOW CLOUDVEIL. COW’S MILK CHEESE. RHUBARB. SPRUCE.	19
BEEF TARTARE*. LOCAL BEEF. CHILI OIL. TAPIOCA CRISP. RAMPOLI.	21
SCALLOP TOASTIE. MILK BREAD. XO ROUILLE.	18
WAGYU CARPACCIO*. PORCINI. BLACK TRUFFLE. LOCAL PARM. ARUGULA.	50
BLUE TREE RICE. LEMONGRASS. SEASONAL VEGETABLES. PICKLED PEPPER.	39
FETTUCINE. GREEN PASTA. LAMB LEG. RENDEZ-VOUS. MINT. CHILI FLAKE.	48
PORCELET*. PORK COPPA. JIMMY NARDELLO PEPPERS. APRICOT. BASIL.	49
HALIBUT. GARLIC SCAPE. WHEY. SMOKED TROUT ROE. ESCAROLE.	66
VEAL TOMAHAWK*. BAGNA CAUDA. GRILLED SUMMER SQUASH. HERB SALAD.	74
LAMB*. GRILLED RACK & TWICE COOKED BELLY. TURNIP. RADISH. SALSA VERDE.	62
VENISON LOIN*. SMOKED LOBSTER MUSHROOMS. SWISS CHARD. BORDELAISE.	69
STEAK AU POIVRE*. LAZY T ONGLET. HOUSE FRIES. AIOLI.	58