

RAW OR CURED

Northwest Oysters - mp

Shigoku & Capital

Salumi & Charcuterie - 16, 21, 28

Chef's selection with pickles & mustard

Lamb Tartare - 15

carrots, garlic confit & rye

Arctic Char Ceviche - 15

avocado, jalapeño & sea beans

BITES

| | |
|--|-----|
| Marinated Olives | 5 |
| Pickles & Ferments | 6 |
| Pecorino & Chive Biscuit | 4/7 |
| House Sourdough | 6 |
| Falafel, Peanuts, Beets & Labneh | 8 |
| Gnocchi, Shishitos & Parmesan | 10 |
| Fish Fry, Celery & Soy Lime Aioli | 10 |
| Berbere Meatball, Kale & Dukkah | 10 |
| Marble Potatoes, Curry & Shiitakes | 10 |
| Boudin Blanc, Juniper Kraut & Spaetzle | 12 |

GARDEN

| | | |
|------------------------|---|-----------|
| Purple Broccoli | red onion, sheep's milk cheese, sweet lemon & Green Goddess | 14 |
| Cucumbers | pistachios, halloumi cheese, pink peppercorns & yogurt | 14 |
| Burrata | fennel, fiddlehead ferns, sourdough melba & red bell pepper jus | 16 |
| White Asparagus | duck egg, garlic chips, spring garlic & sunflower seed romesco | 17 |

PASTA

| | | |
|------------------|---|-----------|
| Risotto | Maitake mushrooms, saffron, black pepper & egg yolk | 17 |
| Casarecce | stinging nettle pesto, King Trumpet mushrooms & hazelnuts | 19 |
| Cavatelli | squid ink, calamari, Fresno pepper & preserved lemon | 19 |
| Ravioli | pork, mascarpone, radish, asparagus & sugar snap peas | 21 |

SEA, LAND & AIR

| | | |
|----------------|--|-----------|
| Lamb | Le Puy lentils, ramps, herb salad & anchovy vinaigrette | 26 |
| Halibut | bean salad, spring onion, blood orange & yellowfoot chanterelles | 26 |
| Pork | romanesco, kumquats, einkorn ragout, broccolini & jus | 26 |
| Duck | quinoa, gizzards, fava beans, rhubarb & sumac yogurt | 27 |

sauce

KIDS

| | | |
|---------------------------|---|----------|
| Pasta | marinara, parmesan & purple broccoli | 9 |
| Roasted Vegetables | ricotta cheese, green salad & fried egg | 9 |
| Duck Hash | carrots, marble potatoes & anchovy ranch dressing | 9 |

SWEETS

Upside-Down Cake / 10

pineapple, passionfruit caramel, macadamia crunch & toasted coconut ice cream

Rhubarb Tart / 10

almond cream, orange tuile, rhubarb rosemary coulis & thyme ice cream

Meyer Lemon Crème Brûlée / 10

lemon crème fraîche, kiwi, mango & earl grey macaron

S'more Entremet/ 11

cashew brownie, chocolate brandy caramel, coffee mousse & hazelnut ice cream

Ice Cream & Sorbet / 5

Our menu changes daily to ensure the freshest ingredients. We update our menu online every Friday. If you have any specific questions, please don't hesitate to call us!

**Please inform us of any allergies when making your reservation. **

We add a 20% service charge to your bill.

60% is distributed as gratuity to employees directly serving guests. 15% is distributed to employees not directly serving guests. The remainder is retained by the house to provide higher wages and

benefits.

Thank you for dining with us.