



S M A L L

- tuna tartare - cucumber, white soy ginger vinaigrette, tempura 19
- red snapper ceviche - orange, avocado, potato chips, cilantro 19
- wagyu beef carpaccio - thai basil, crispy shallots, jalapeño 18
- roasted caesar - house croutons, parmesan, boquerones 16
- kale salad - balsamic dressing, spiced almonds, squash, ricotta salata 16
- roasted beets - harissa, buttermilk tzatziki, za'atar 17
- gulf prawns - garlic, chili, lemon, parsley 17
- PEI mussels - coconut curry, scallion, lemongrass focaccia 18
- pork belly - char siu, frisée, sesame seeds 17
- grilled octopus - butternut squash, palapa, hazelnuts 19
- bread & butter 5

M E D I U M

- spaghetti - crab, san marzano tomato, chili, olive crumb 19
- agnolotti - smoked beet, hazelnut and leek pesto 17
- radiatori - wild boar bolognese, chocolate, parmesan 18
- risotto - roasted cauliflower, preserved lemon, pecorino romano 17
- orecchiette - fennel sausage, broccoli rabe, roasted long hots 18

L A R G E

- day boat scallops - bacon, caramelized leeks, potato soup 36
- pork chop - tasso braised navy beans, cornbread 34
- beef flat iron - carrot ginger purée, sichuan broccoli, miso jus 34
- lamb rack - black lentil salad, yogurt, roasted squash 42
- king salmon - tamarind glaze, bok choy, crispy rice, tahini vinaigrette 36

F O R T H E T A B L E

- 40 oz. prime dry-aged porterhouse - mixed mushrooms, leeks, crispy potatoes MP
- whole roasted bronzino - potatoes, artichokes, dill, olives, chili butter, white wine 62