



- hamachi tartare** avocado, chili lime vinaigrette 27*
- grilled spicy prawns** eggplant tzatziki, little gem lettuce 28*
- grilled spanish octopus** white bean hummus, spicy fennel salad 26
- burrata from puglia** roasted romanesco cauliflower, black olives, oregano, extra virgin olive oil 24
- curried cauliflower soup** apple, celery root, lemongrass, ginger, coconut milk 18
- grilled broccolini** feta, spicy cherry tomatoes 18
- roasted baby sweet potatoes** black truffle aioli, crispy shiitake mushrooms, mizuna, cilantro 20
- winter lettuce salad** market radishes, apple, pear, almonds, pecorino, preserved lemon yogurt 19
- grilled avocado crab grapefruit salad** butter lettuces, fine herbs, picholine olives 22
- kale caesar** parmesan, anchovy, brioche, capers, black pepper, lemon 18
- whole roasted cauliflower** spice rub, green tahini 19
- honeynut squash ravioli** sage, butter, aged balsamic 23
- fettuccini** lobster, tomato, basil, saffron cream, chili 36
- pappardelle** oxtail ragu, red wine, pecorino cheese 29
- all of our pastas are handmade
- california sea bass** spicy tomato marmalade, tahini, oregano 39*
- pan roasted alaskan halibut** marinated shell beans, grilled broccolini, lemon 46*
- pan roasted day boat scallops** grilled delicata squash, mustard seed celery salad, dijonaise 42
- grilled atlantic swordfish** heirloom pepperonata , basil pesto 36*
- cast iron roasted marys chicken breast** crushed fingerlings, bloomsdale spinach, rosemary 32
- grilled lamb chops** mint almond pesto, sunchoke gratin, 47
- bone in kurobuta pork chop** apple sauce, chicory fennel apple hazelnut salad 39
- dry aged prime steak** blistered cherry tomatoes, gorgonzola dolce, mashed potatoes
- 8oz filet 55/ 12oz ny strip 64/ 16 oz rib eye 68*
- bub and grandma’s bread selection** 9

chef de cuisine, david almany