

land

pork katsu with aji blanco & marcona almonds..27  
*pickled celery / sea vegetables / summer melon*

crispy duck wings with fresh figs.....26  
*salt roasted beets / purple kraut / shaved fennel / rose harissa*

cocoa rubbed bavette steak.....48  
*cabbage & kohlrabi pavé / blueberry xo / smoked trout roe*

niçoise yellowfin tuna crudo.....25  
*wax beans / tarragon / white anchovy emulsion / potato crisp*

littleneck clams in sweet corn broth .....24  
*n'duja honey / hyssop / garlic scapes / sourdough*

sea

whole roasted black bass and okra.....37  
*masala chaat okra / blistered tomato curry / broken black rice*

roasted peach & cornbread panzanella.....24  
*ricotta salata / heirloom tomatoes / little gem / saba*

vadouvan spiced baby carrots.....22  
*pepita whip / crunchy herb and mustard salad*

garden

sicilian eggplant & orecchiette.....26  
*broccoli rabe / blistered peppers / butter bean puree*

big buttermilk biscuit....5  
*smoked maple miso butter*

sides

daily market vegetable...16  
*family sized side of our favorite seasonal produce*

## chef's tasting menu

available at our chef's counter.....120  
*5 course original culinary experience*

optional curated wine pairing.....60

## desserts

baked plum torte.....12  
*whipped crème fraîche / sangria salsa*

popcorn & peanut ice cream terrine.....12  
*sweet corn ice cream / honey roasted peanuts / molé fudge*

seasonal ice cream.....6  
*ask your server for today's flavors*

