



MISE EN PLACE

PARTY HORS D'OEUVRES

CUBAN SANDWICH EMPANADAS

guava mustard aioli, pineapple salsa criollo

BLUE FIN TUNA TIRADITO

szechuan pickled cucumber red onion salad, edamame ginger puree, aji amarillo shoyu miso emulsion, bubu arare, watermelon radish, meredeth farms micro shiso

GOCHARU GRILLED SHRIMP

yuzu kosho brown butter vinaigrette, smash cucumber daikon salad

MARGHERITA PIZZA

san marzano tomato sauce, roma tomatoes, buffalo mozzarella, basil oil

OLLIE PEPPERONI

san marzano tomato sauce, mozzarella

CHEF 'S SPECIALTY PIZZA

coppa, brussels sprouts, grape tomatoes, grana padano, sage, maple sherry vinegar gastrique

SMOKE SALMON CARPPACCIO

red onions, capers, grana padano, lime truffle emulsion, smoke trout caviar, radish, crostini

MOLE PULLED DUCK TACO

cabbage escovitch, radish, cotija

CORNMEAL OYSTERS

green tomato chutney, charred corn aioli, tabasco oil

MUSHROOM TARTINE

bbq spice roasted mushrooms, whipped goat cheese, grilled sour dough, alabama white bbq sauce, fried cipollini onions

CHEESE & CHARCUTERIE PLATE

3 meats, 3 cheeses, groovy condiments, crostinis

SUYA GRILLED BABY CARROTS

red lentil dahl, pistachio black garlic salsa macha

FRIED CHICKEN

kumquat burnt honey tamarind glaze candied ginger, fresnos, cashews, miso buttermilk sauce



TASTING MENU

1

BLUE FIN TUNA TIRADITO
szechuan pickled cucumber red onion salad,
edamame ginger puree, aji amarillo shoyu
miso emulsion, bubu arare, watermelon radish,
meredeth farms micro shisho

2

PARSNIP PEAR SCALLOP VELOUTE
brown butter sage, vadouvan toasted pepitas

3

CASSOULET
boar tenderloin, duck confit, elk sausage,
pork belly, root vegetables,
chestnut orange brioche crumble

4

RACK OF LAMB
harissa red wine jus, merguez dried fig mushroom
chickpea tagine, ras el hanout pumpkin puree,
charmoula yogurt

5

NUTELLA PARIS BREST
chocolate croquants, hazelnut brittle,
orange crème anglaise



MISE EN PLACE

WELCOME

FIRST BITES
CHEF'S CHOICE

SALAD

RADICCIO

pear, pickled fennel, candied walnuts blue cheese red
onion, cider mustard maple vinaigrette, fried sage

GRILLED LITTLE GEM CAESAR

black garlic caesar vinaigrette, grilled baguette,
red onion, white anchovy, grana padano, salsa verde

MAINS

CAVATELLI

shrimp, bay scallops, crab, cherry peppers,
olives, calabrian pomodoro, whipped ricotta, fennel pollen

SPATCHCOCK GRILLED CHICKEN

za'atar spice rub grilled, harissa roast fingerling potatoes,
preserved lemon grilled scallion vinaigrette,
honey coriander glazed carrots, pomegranate molasses

FAROE ISLAND SALMON

choucroute fennel coriander crusted, braised savoy cabbage apples, andouille sausage,
white wine, fingerling potatoes, herbs,
grainy mustard juniper berry verjus sage vinaigrette

FILET BUTTERNUT SQUASH SOUBISE

duck fat roasted brussels, carrots, guanciale,
fregola sardo gruyere creamed savoy cabbage, black truffle red wine jus

VADOUVAN CRUSTED TOFU *VEGAN*

miso tamari roast root vegetables, french green lentil
chickpea stew, granny smith apple celery root candied ginger pistachio red onion salad

SWEET FINISH

FLOURLESS CHOCOLATE COCONUT CAKE

chantilly, candied almonds, passion fruit rum jam

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

cinnamon shortbread cookie

SEASONAL GELATO OR ICE CREAM