

DAILY MENU

PLATES THAT CHANGE ON A WHIM;
TYPICALLY SMALLER & SEASONALLY INSPIRED.

Charred Octopus • 13

potato, salsa verde, lemon aioli, chorizo

Seared Trout • 16

organic carrots, buttermilk, dill, wheat berry, pumpkin seeds

Green Curry • 14

squash, eggplant, coconut, peanuts, rice crackers

Beet Salad • 11

salt-baked + pickled beets, smoked goat cheese, green apple, za'atar

Parisienne Gnocchi • 17

braised pheasant, pearl onions, smoked bacon, grana padano, sage

Lamb Lollipops • 21

ancho chili glaze, mint + feta pesto, parsnip chips

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE (DAILY) MENU
83 + 40 PP FOR PAIRINGS

