

SNACKS

Mixed Olives • 5

Spiced Nuts • 5

Seafood Board • MP

Oysters (3 or more) • 3 ea
house made hot sauce, mignonette

Cheese Board • 19
compotes, chutneys, crostini

Shrimp Dumplings • 9
chilled ponzu dashi + crispy chilli sauce

Charred Pea Salad • 14

garlic scape green goddess, mint, Ciro's stracciatella

Beef Tartare • 15

green olive, pepperoncini, manchego, crostini

Raw Albacore Tuna • 15

nduja, crispy corn tortilla, cilantro

Hakurei Turnip • 9

fermented black bean, sesame, crispy garlic



PLATES

Scallop Crudo • 15

corn purée, gooseberry, charred scallion oil, daikon

Snow Crab • 23

heirloom tomato gazpacho, spicy herb oil, sea asparagus

Spaghetti • 17

carbonara, guanciale, bone marrow pangrattato

Steelhead Trout Mi-Cuit • 17

mi-cuit, new potato, dill béarnaise, gherkin, sunflower seed

Rabbit • 22

caldo verde, avocado, pepita, radish

Maitake Mushroom • 23

sweetbread, pea purée, lardon, demi-glacé

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU

104 + 60 PP FOR PAIRINGS

SWEETS

Palmier • 10

pine nut, cherry compote, chantilly cream

Panna Cotta • 10

chartreuse, raspberry, dark chocolate



“We are all mortal until the first kiss and second glass of wine.”

EDUARDO GALEANO

