

SNACKS

Mixed Olives • 5

Spiced Nuts • 5

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

Charcuterie Board • 25
pickles, olives, mustard, bread

Cheese Board • 19
compotes, chutneys, crostini

Shrimp Dumplings • 9
chilled ponzu dashi + crispy chilli sauce

Mushroom Toast • 13

maitake, beef tongue, colatura aioli,
horseradish

Beef Tartare • 15

green olive, pepperoncini, manchego,
crostini

Trout Tartare • 14

kewpie mayo, sesame, green onion

Brussels Sprouts • 10

fermented black bean adobo, crispy garlic



PLATES

Humboldt Squid • 16

salsa macha, shallot ash, green onion, cilantro

Snow Crab • 23

red curry, charred leeks, peanut, herb oil

Spaghetti • 16

oxtail + nduja ragu, asiago, bone marrow pangrattato

Squash • 14

poblano, corn + pistachio gremolata

Duck Breast • 22

chervil root, black trumpet, fig, cherry jus, shaved foie gras

Suckling Pig • 20

black garlic butter, preserved turnip, sesame

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU

99 + 58 PP FOR PAIRINGS

SWEETS

Palmier • 10

pine nut, damson plum compote, chantilly cream

Madeleine Cake • 10

lavender butter cream, blueberry compote, white chocolate
ganache, hazelnut meringue.



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

EDUARDO GALEANO

