

## SNACKS

**Mixed Olives • 5**

**Spiced Nuts • 5**

**Octopus Tacos • 12**

squid ink tortilla, salsa roja, avocado crema, chicharrón

**Oysters (3 or more) • 3 ea**

house made hot sauce, mignonette

**Black Garlic Pullapart Roll • 5**

cultured horseradish butter, radish

**Charcuterie Board • 25**

pickles, olives, mustard, bread

**Cheese Board • 19**

compotes, chutneys, crostini

**Shrimp Dumplings • 9**

chilled ponzu dashi + crispy chilli sauce

**Mushroom Dumplings • 9**

cabbage, leek, ponzu + scallion oil

**Albacore Conserva Toast • 14**

navy beans, charred scallion, colatura aioli

**Beef Tartare • 14**

green olive, pepperoncini, manchego, crostini



## PLATES

**Neon Flying Squid • 16**

salsa macha, shallot ash, green onion, cilantro

**Snow Crab • 23**

red curry, charred leeks, peanut, herb oil

**Brussels Sprouts • 12**

fermented black bean adobo, crispy garlic

**Gnocchi • 16**

nduja, tomato, stracciatella, brown butter pannagratto

**Duck Breast • 22**

parsnip, black trumpet, fig, cherry jus, shaved foie gras

**Pork Neck • 20**

maitake, squash, broccoli

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU

99 + 58 PP FOR PAIRINGS

## SWEETS

**Ricotta Cheesecake • 11**

preserved lingonberry, buckwheat

**Chocolate Torte • 11**

dark chocolate, almond, espresso



**"Living wines have ups and downs just as people do, periods of glory and dog days, too. If wine did not remind me of real life, I would not care about it so much."**

*-Kermit Lynch*

