

Bread (VEG) 3

Butter | Calabrian Chile | Confit Garlic

Bruschetta Tart (VEG) 14

Tomato | Carmalized Onion | Brillat-Savarin Cheese | Piquillo

Beef Carpaccio 19

Potato Rosti | Aioli | Kalamata Olive | Cured Egg Yolk

Mussels 17

Nduja Sauce | Pickled Fennel | Leeks | Ciabatta

Spring Gnudi (VEG) 16

Maitake & Lion's Mane Ragu | Fava Beans | Pickled Vegetables
Challohocker Cheese Puff

Short Ribs (GF) 15

Herb Carrot Puree | Korean Glaze | Broccolini

Tuna Tartare (GF) 18

Albacore | Pineapple | Serrano | Pomegranate | Wonton

Little Gem Salad (GF) 10

Asparagus | Lemon | Spicy Anchovy Sauce | Pecorino
Cured Egg | Herb Vinaigrette

Kale Salad (VEG, GF) 11

Avocado | Fennel | Cara Cara Orange | Pecorino

Spring Vegetables (VGN, GF) 19

Farmer Vegetable | Lemon | Almond | Mustard Seed

Saffron Spaghetti 28

House-Made Pasta | Saffron Sauce | Italian Chili Crunch
Calamari | Rock Shrimp

Chicken Roulade 26

Chicken and Maitake Mousse | Salt Baked Kohlrabi | Morels | Asparagus

Lamb Shank 35

Pea Puree | Cider Turnips | Mint Condiment

Pampanella Pork Chop 36

Paprika Rub | Spring Lettuce Nectarine | Spruce Tip | Sherry Bordelaise

Filet Mignon 42

Pomme Anna | Butter Braised Leeks | Nasturtium Puree
Red Wine Jus

Halibut 27

Miso Cornbread | Collard Greens | Tomato Beurre Blanc

Black Cod 28

Braised Maitake | Kale | Citrus Glaze

