

TO START

TAMAL LIWA OYSTERS

WITH YUZU KOSHO
MIGNONETTE

SINGLE 4

HALF A DOZEN 22

A DOZEN 36

GOUGÈRES

8

BEETS AND CHEVRE

PISTACHIO, MANRESA
LEVAIN

12

PORK AND KIMCHI CROQUETTES

AIOLI

12

TUNA CRUDO

MEYER LEMON PONZU,
CHILI CRISP

14

GREEN SALAD

SEASONAL GREENS,
BLOOD ORANGE, PEPITA,
PARMESAN

18

WILD MUSHROOM PASTA

HEDGEHOG MUSHROOMS,
GREEN GARLIC,
PARMESAN

24

PLATES

ROASTED DELICATA SQUASH

VADOUVAN CURRY, CHILE
CRISP, CILANTRO

22

MISO BLACK COD

SERVED WITH RICE,
PICKLED PURPLE DAIKON

32

CHICKEN SCHNITZEL

BREADED AND PAN FRIED,
SERVED WITH CELERY
ROOT REMOULADE, LEMON

32

DRY-AGED NEW YORK STRIP

12OZ STEAK, MAITAKE,
ARTICHOKE HERB SAUCE

68

TO FINISH

CHOCOLATE MOUSSE

CHOCOLATE, SALTED-
BUTTER CARAMEL,
HAZELNUTS

12

BLACK TEA PANNA COTTA

BERGAMOT GRANITA,
MINT

10

POINT REYES BAY BLUE

RUSTIC COW MILK
CHEESE, ORO BLANCO,
CANDIED WALNUTS

12

DESSERT WINE

MARCO DE BARTOLI,
'MARSALA D'ORO VIGNA
LA MICCIA'

[GRILLO]
SICILY, ITALY, 2019

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