

TO START

MARIN MIYAGI OYSTERS

WITH YUZU KOSHO
MIGNONETTE

SINGLE 4.25

HALF DOZEN 24

DOZEN 42

GOUGÈRES

6

RADISHES + BUTTER

WITH PICKLED CARROTS,
BREAD

8

ARTICHOKE AND MAITAKE CROSTINI

WITH CARAMELIZED
SHALLOTS

10

SALMON CRUDO

AGUACHILE VERDE

18

BOQUERONES

HOUSE-CURED
ANCHOVIES, ROASTED
TOMATO BUTTER,
ON BAGUETTE

12

SNAP PEAS

LABNEH, PEA SHOOTS,
DUKKAH

15

JIMMY NARDELLO + PADRON PEPPERS

CHEVRE, SORREL,
PISTACHIO, ON TOAST

16

SPECKLED TOMATO AND CUCUMBER SALAD

NEW ZEALAND SPINACH,
SESAME DRESSING

16

SUMMER SQUASH PASTA

CAVATELLI, BASIL, BREAD
CRUMBS, PARMESAN

25

PLATES

MISO BLACK COD

SERVED WITH RICE,
PICKLED TOKYO TURNIP

34

CHICKEN SCHNITZEL

SERVED WITH CABBAGE
REMOULADE, LEMON

28

HANGER STEAK

SERVED WITH MOREL
SAUCE, WATERCRESS

40

TO FINISH

CHOCOLATE MOUSSE

STRAWBERRIES,
WHIPPED CREAM,
HAZELNUTS

12

DESSERT WINE

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

[GRILLO]
SICILY, ITALY, 2019

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