



1st course

Brussels Sprouts	18
crispy potato, togarashi, sweet & spicy cashews, vegan “Caesar”	
Hamachi Crudo	26
mango salad, petite greens, pomegranate, chilis	
Escargot	26
Jones bacon, mushrooms, port wine demi, herbs, sourdough	
Crab Cakes	27
house vegetable kimchi, spicy aioli	
Housemade Mozzarella	23
changes regularly	
Charred Octopus	28
plantain, marcona almonds, peach bbq, regular or spicy	
Mushroom Toast	22
sourdough, fresh herbs, toasted cashews, creamy garlic dressing	
Wedge Salad	15
tomatoes, rosemary bacon, caramelized onion, scallions, green goddess ranch	
Garden Vegetable Salad	16
seasonal preparations	
Potato Leek	cup 10 bowl 12
cream sherry, chive oil	
Seasonal Soup	cup 10 bowl 12
changes regularly	

2nd course

Goat & Gnocchi	52
pancetta, garden greens, pesto, ricotta cheese	
Scallops	65
street corn, chorizo, corn bread, preserved lime butter, mole	
Salmon	50
soba noodles, dashi, kimchi, sauteed vegetables	
Red Snapper	49
avocado salad , smoked and spicy sweet potato puree, papaya mezcal dressing	
Chicken	45
buttermilk grits, brussel sprouts, lemon, garlic, chilis parsley, hot honey	
Moroccan Spiced Lamb	70
seasonal risotto, young vegetables, mint yogurt chimichurri	
Tenderloin	61
asparagus, chive whipped potato, bordelaise	
Ribeye	70
thick cut onion rings, fingerling potato, whiskey bone marrow vinaigrette, mushroom ragu, horseradish cream	
Vegan Soba	33
housemade tofu, kimchi, mushroom dashi, sauteed vegetables	