



BAR BITES

Oyster	Poached, Uni, Caviar, Tarragon, Champagne (2pcs)	16
Fritter	Potato, Goat Cheese, Gruyère, Truffle, Scallion	8
Falafel	Lemon, Za'atar, Pickled Onion	8
Dates	Bacon, Blue Cheese	10

SHAREABLE PLATES

Beets	Chocolate Wheat Berries, Blood Orange, Kumquat, Cocoa Nib	16
Steak Tartare	Farm Yolk, Mustard, Truffle, Chives, Crostini	19
Foie Gras	Mousse, Strawberry, Rhubarb, Black Pepper Crumble, Fennel, Cashew	19
Cheese	Chef's Selection of Cheese, Seasonal Accompaniments	24
Charcuterie	Selected Cured Meats, Marinated Olives	15

SMALL PLATES

English Pea	Chilled Soup, Shiso, Hazelnut, Mint, Buttermilk	16
Carrot	Pickled Raisin, Kefir, Chermoula, Sunflower Seed, Mint	19
Hamachi	Crudo, Matcha, Tofu, Mulberry, Masago, Fresno Chile, Basils	16
Radicchio	Lemon, Caper, Parmesan, Chervil, Garlic Breadcrumbs	16
White Asparagus	XO Sauce, Uni Aioli, Basil, Sea Bean	19
Octopus	BBQ, Sumac, Avocado, Aleppo, Lebneh Yogurt, Serrano	19
Farm Egg	Crispy Potato, Chorizo, Finger Lime, Cilantro	16

Chef | Vartan Abgaryan
2017 | Spring

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.