



BAR BITES

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| 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

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| Beets | Chocolate Wheat Berries, Blood Orange, Preserved Kumquat, Cocoa | 16 |
| Steak Tartare | Farm Yolk, Mustard, Truffle, Chives, Crostini | 19 |
| Foie Gras | Terrine, Quince, Pistachio, Fennel, Brown Buttered Brioche | 19 |
| Cheese | Chef's Selection of Cheese, Seasonal Accompaniments | 24 |
| Charcuterie | Selected Cured Meats, Marinated Olives | 15 |

SMALL PLATES

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|---------------------------|---|----|
| Sunchoke Soup | Crème Fraîche, Sweet Garlic, Smoked Trout Roe, Dill | 16 |
| Wild-Caught Shrimp | Mango, Avocado, Fresno Chile, Sorrel | 19 |
| Hamachi | Crudo, Apple, Kohlrabi, Meyer Lemon, Horseradish, White Soy | 16 |
| Squash | Whipped Panna Cotta, Pomegranate, Pumpkin Seed & Sage Shichim | 16 |
| Parsnip | Duck Fat, Dates, Pistachio, Rosemary, Strained Yogurt | 19 |
| Agnolotti | Chestnut, Mascarpone, Lobster, Tarragon | 19 |
| Octopus | Grilled, Persimmon, Lemon, Mustards, Pickled Pearl Onion, Herbs | 19 |
| Farm Egg | Crispy Potato, Chorizo, Finger Lime, Cilantro | 16 |

Chef | Vartan Abgaryan
2017 | Winter

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.