



FIRST

- Kampachi** | Crudo, Lime, Coconut, Cilantro, Peanuts
- English Pea** | Chilled Soup, Hazelnut, Mint, Shiso
- Carrot** | Pickled Raisin, Kefir, Chermoula, Sunflower Seed, Mint
- Charred Lettuce** | Grilled, White Anchovy, Preserved Lemon, Grana, Pickled Raisins
- Brussels Sprouts** | Saba, Lemon, Yogurt, Garlic, Hazlenut
- Gold Beets** | Salt-Roasted, Pistachio Flan, Pickled Beet, Grapefruit, Spicy Greens
- Octopus** | Potato, Whole-Grain Mustard, Pickled Onion, Grape, Capers
- Steak Tartare** | Shallot, Mustard, Olive Oil, Truffle, Olive Tapenade

Additional First Course | 14

SECOND

- Bolognese** | Pappardelle, Pork, Veal, Tomato, Parmesan
- Cauliflower Steak** | Vadouvan, Dates, Preserved Lemon, Spiced Granola
- Cacio e Pepe** | Garganelli, Parmesan, Black Pepper
- Wild Striped Bass** | Heirloom Tomato, Cucumber, Pearl Onion, Coriander, Tarragon
- Diver Scallop** | Asparagus, Pea, Bacon, Olive Crisps, Mint
- Chicken** | Swiss Chard, Currants, Pine Nuts, Vine Roasted Tomato, Smoked Balsamic
- Pork Belly** | Leek, Potato, Rhubarb, Spring Onion
- Flat Iron Steak** | Grilled, Potato Purée, Cippolini Onion, Shishito Chimichurri, Yuzu Kosho

Additional Second Course | 21

Two-Course Lunch | 35
Wine Pairing | 24

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.