



## BAR BITES

<b>Oyster</b>	Poached, Uni, Caviar, Tarragon, Champagne (2pcs)	17
<b>Fritter</b>	Potato, Goat Cheese, Gruyère, Truffle, Scallion	8
<b>Falafel</b>	Lemon, Za'atar, Pickled Onion	8
<b>Dates</b>	Bacon, Blue Cheese	10

## SHAREABLE PLATES

<b>Beets</b>	Chocolate Wheat Berries, Blood Orange, Kumquat, Cocoa Nib	17
<b>Steak Tartare</b>	Summer Pepper, Young Onion, Charred Salsa, Tortilla	20
<b>Foie Gras</b>	Seared, Almond, Fig, Fennel, Ajo Blanco	20
<b>Cheese</b>	Chef's Selection of Cheese, Seasonal Accompaniments	24
<b>Charcuterie</b>	Selected Cured Meats, Marinated Olives	15

## SMALL PLATES

<b>White Corn</b>	Soup, Chicharron, Aleppo, Applewood, Cilantro	17
<b>Artichoke</b>	Lemon, Caper Berries, White Wine, Watercress, Kumquat	17
<b>Hamachi</b>	Nori, Sesame, Heirloom Melon, Yuzu, Sansho Pepper	17
<b>Eggplant</b>	Charred Rye, Basil, Garlic, Anchovy, Lemon, Ash	20
<b>Heart of Palm</b>	XO Sauce, Uni Aioli, Basil, Sea Bean	20
<b>Octopus</b>	BBQ, Za'atar, Lebneh, Stone Fruit, Pickled Onion	20
<b>Farm Egg</b>	Crispy Potato, Chorizo, Finger Lime, Cilantro	17

Chef | Vartan Abgaryan  
2017 | Summer

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.

71Above is a registered trademark with the USPTO