



BAR BITES

Oyster	Poached, Uni, Caviar, Tarragon, Champagne (2pcs)	18
Fritter	Potato, Goat Cheese, Gruyère, Truffle, Scallion	8
Falafel	Lemon, Za'atar, Pickled Onion	8
Dates	Bacon, Blue Cheese	10

SHAREABLE PLATES

Tomato	Sherry, Coriander, Tarragon, Sumac, Pine Nut, Pickled Raisin	18
Summer Squash	Tomato, Gochujang, Gooseberry, Pine Nut, Pecorino, Seaweed	21
Foie Gras	Blueberry, Brioche, Macadamia, Cocoa Nib, Tarragon, Pink Peppercorn	21
Cavatelli	Corn, Black Truffle, Lime, Parmesan	21
Cheese	Chef's Selection of Cheese, Seasonal Accompaniments	24
Charcuterie	Selected Cured Meats, Marinated Olives	15

SMALL PLATES

Yellow Fin Tuna	Crudo, Lemon-Cucumber, Serrano, Elderflower, Green Tea Oil, Cucumber Dashi	18
Prawn	Melon, Shishito Pepper, Honey, Yuzu Kosho, Shiso, Hazelnut	21
Risotto	Sunflower Seeds, Arugula, Preserved Lemon, Olive	21
Octopus	BBQ, Stone Fruit, Cherry Mostarda, Lebneh	21
Farm Egg	Crispy Potato, Chorizo, Raclette, Finger Lime, Cilantro	18

Chef | Vartan Abgaryan
2018 | 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.

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