



## BAR BITES

<b>Oyster</b>	Poached, Uni, Caviar, Tarragon, Champagne (2pcs)	18
<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>Mushroom</b>	Grilled Maitake, Smoked Soy, Scallion, Lemon, Piloncillo, Calabrian Chili Oil	18
<b>Parsnip</b>	XO Sauce, Date, Crème Fraîche, Orange, Za'atar, Black Sesame	21
<b>Agnolotti</b>	Mascarpone, Pecorino Butter, Black Pepper, Parmesan	21
<b>Cheese</b>	Chef's Selection of Cheese, Seasonal Accompaniments	24
<b>Charcuterie</b>	Selected Cured Meats, Marinated Olives	15

## SMALL PLATES

<b>Yellowfin Tuna</b>	Crudo, Passionfruit, Mango, Kohlrabi, Horseradish, Mint, Cilantro, Lime	18
<b>Sunchoke</b>	Strained Yogurt, Yuzu Kosho, Apple, Dill, Pistachios	21
<b>Steak Tartare</b>	Wagyu Sirloin, Mustard, Piquillo, Marcona Almond, Caper, Yolk, Crostini	21
<b>Octopus</b>	Farro, Seeds, Fines Herbs, Puffed Wild Rice, Bacon, Persimmon	21
<b>Farm Egg</b>	Crispy Potato, Chorizo, Raclette, Finger Lime, Cilantro	18

Chef | Vartan Abgaryan  
2018 | Fall

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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