



BAR BITES

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

SHAREABLE PLATES

Sugar Snap Peas	Smoked Yogurt, Strawberry, Kosho, Sesame, Pea Tendril, Lemon Basil	17
Squash Blossom	Acquerello Rice, Peanut, Zucchini, Cilantro, Charred Scallion, Poblano, Coconut	17
Foie Gras	Blueberry, Brioche, Macadamia, Cocoa Nib, Tarragon, Pink Peppercorn	20
Cheese	Chef's Selection of Cheese, Seasonal Accompaniments	24
Charcuterie	Selected Cured Meats, Marinated Olives	15

SMALL PLATES

Kanpachi	Crudo, Rhubarb, Green Almond, Serrano, Elderflower, Sorrel, Green Tea	17
Prawn	Cherry, Horseradish, Radish, Meyer Lemon, Hazelnut, Dill	20
Asparagus	Black Garlic Honey, Pea Purée, Spring Greens, Macadamia, Yuzu	20
Risotto	Sunflower Seeds, Arugula, Nettles, Preserved Lemon, Olive	20
Agnolotti	Gold Beets, Pistachio Pesto, Goat Cheese, Garlic, Basil, Pickled Currants	20
Farm Egg	Crispy Potato, Chorizo, Raclette, Finger Lime, Cilantro	17
Octopus	Strawberry Harissa, Garlic Aioli, Green Strawberry, Lemon, Chocolate Mint	20

Chef | Vartan Abgaryan
2018 | 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.

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