



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

Beets	Salt-Roasted, Sweet & Sour Golden Beet Puree, Arugula, Crispy Rice	17
Persimmon	Goat Cheesecake, Maple, Pumpkin Seeds, Yuzu, Chive	17
Broccolini	Charred, Pomegranate Vinaigrette, Preserved Lemon, Smoked Yogurt, Hazelnut	17
Foie Gras	Terrine, Cider Gastrique, Fuji Apple, Spiced Crumble	20
Cheese	Chef's Selection of Cheese, Seasonal Accompaniments	24
Charcuterie	Selected Cured Meats, Marinated Olives	15

SMALL PLATES

Sea Bream	Konbu Cured, Local Citrus, Habanero, Basil, Passion Fruit	17
Parsnip	Duck Fat, Dates, Crème Fraîche, Mulled Spices, Fall Herbs	20
Sunchoke	Butter, Black Pepper, Pecorino, Sunflower	20
Agnolotti	Kabocha Squash, Mascarpone, Black Truffle, Tarragon, Madeira	20
Farm Egg	Crispy Potato, Chorizo, Finger Lime, Cilantro	17
Octopus	Korean Chile Paste, Radish, Yuzu, Basil, Peanut	20

Chef | Vartan Abgaryan
2017 | 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.