



## 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>Foie Gras</b>	Terrine, Almond, Fig, Fennel, Champagne Gastrique	20
<b>Cheese</b>	Chef's Selection of Cheese, Seasonal Accompaniments	24
<b>Charcuterie</b>	Selected Cured Meats, Marinated Olives	15

## SMALL PLATES

<b>Melon</b>	Soup, Cucumber, Prosciutto, Verjus, Anise Hyssop	17
<b>Öra King Salmon</b>	Konbu Cured, Tomato, Shiro Dashi, Nori Succulents	17
<b>Honeynut Squash</b>	Maple, Harissa, Brown Butter, Sage	17
<b>Eggplant</b>	Charred Rye, Basil, Garlic, Anchovy, Lemon, Ash	20
<b>Parsnip</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.

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