



## FIRST

**Oyster** | Poached, Uni, Caviar, Tarragon, Champagne

**Melon** | Chilled Soup, Cucumber, Prosciutto, Verjus, Anise Hyssop

**Ōra King Salmon** | Konbu Cured, Tomato, Shiro Dashi, Nori, Succulents

**Honeynut Squash** | Maple, Harissa, Brown Butter, Sage, Nasturtium

**Farm Egg** | Crispy Potato, Chorizo, Finger Lime, Cilantro

**Beets** | Chocolate Wheat Berries, Blood Orange, Kumquat, Cocoa Nib

Additional First Course | 17

## SECOND

**Parsnip** | XO Sauce, Uni Aioli, Basil, Sea Bean

**Eggplant** | Charred Rye, Basil, Garlic, Anchovy, Lemon

**Sweetbreads** | Smoked, Potato, Lemon, Rhubarb, Pickled Raisin, Dill

**Foie Gras** | Terrine, Almond, Fig, Fennel, Champagne Gastrique

**Octopus** | BBQ, Za'atar, Lebneh, Stone Fruit, Pickled Onion

**Pasta** | Chitarra, White Bolognese, Trumpet Mushroom, Crème Fraiche, Hazelnut

Additional Second Course | 20

## THIRD

**Halibut** | Asparagus, Heirloom, Tomato, Saffron, Fennel, Basil

**Summer Squash** | Roasted, Cilantro, Peanut, Coconut, Poblano

**Diver Scallop** | Corn, Chanterelle Mushroom, Seaweed, Grape, Pancetta

**Young Chicken** | Milk-Poached, Chicken Chicharron, Plum, Pepita, Dill, Tarragon

**Rabbit** | Bacon, Carrot, Black Truffle, Mustard, Pistachio

**Ribeye Steak** | Baby Leeks, Onion Cream, Mojo Rojo, Tomato Jam, Pine Nuts, Currants

Additional Third Course | 38

Three-Course Dinner | 75

Wine Pairing | 45

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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