



FIRST

- Yellow Fin Tuna** | Crudo, Cucumber, Aguachile, Pickled Tomatillo, Serrano
- Red Romaine** | Buttermilk Dressing, Peaches, Pickled Yellow Wax Beans, Corn, Ricotta Salata
- Gazpacho** | Soup, Yellow Peach, Ginger, Lemongrass, Basil, Toasted Rice
- Tomato** | Watermelon, Feta, Sumac Onion, Mint, Champagne Vinaigrette
- Crispy Kale** | Miso, Walnuts, Puffed Wild Rice, Maple
- Melon** | Parmesan, Sumac, Lardo, Pistachio, Honey, Basil
- Burrata** | Fried Green Tomato, Frisée, Tomatillo, Buttermilk
- Steak Tartare** | Shallot, Jalapeño, Olive Oil, Parmesan, Potato Chips

Additional First Course | 16

SECOND

- Market Fish** | Heirloom Tomato, Summer Squash, Coriander, Tarragon
- Crab** | Squid Ink Pasta, Calabrian Chilies, Saffron
- Diver Scallop** | Red Bell Pepper Risotto, Charred Tomato, Garlic Chips, Macademia, Basil Oil
- Pappardelle** | Lamb Ragu, Charred Tomato, Olives, Ricotta, Lemon, Mint
- Young Chicken** | King Trumpet Mushrooms, Mushroom Purée, Banyuls Vinaigrette
- Pork** | Grilled Loin, Corn Purée, Grilled Peach Salsa, Tomato, Purslane
- Skirt Steak** | Smoked Tomato Butter, Frites, Garlic-Thyme Salt
- Burger** | White Cheddar, Onion, Butter Leaf, Bacon, Tomato, Thousand Island

Additional Second Course | 19

Two-Course Lunch | 35
Wine Pairing | 24

Chef | Vartan Abgaryan
2018 | 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.

71Above is a registered trademark with the USPTO