



FIRST

- Kanpachi** | Crudo, Cucumber, Aguachile, Green Strawberry, Pickled Tomatillo, Serrano
- Butter Leaf** | Pears, Blue Cheese, Candied Walnuts, Black Pepper Gastrique
- Gazpacho** | Sour Plum, Roasted Pepper, Cucumber, Red Wine Vinegar, Garlic Cruton
- Charred Lettuce** | Grilled, White Anchovy, Preserved Lemon, Grana, Pickled Raisins
- Crispy Kale** | Miso, Walnuts, Puffed Wild Rice, Maple
- Roasted Carrots** | Burrata, Coriander, Carrot Top Salsa Verde
- Octopus** | Potato, Whole-Grain Mustard, Pickled Onion, Grape, Caper Berry
- Steak Tartare** | Shallot, Jalapeño, Olive Oil, Parmesan, Potato Chips

Additional First Course | 14

SECOND

- Grilled Squash** | Poblano Cream, Peanuts, Cilantro, Lime
- Market Fish** | Snap Peas, Asparagus, Tomato, Chile, Coconut, Lemongrass, Garlic
- Cacio e Pepe** | Bucatini, Pecorino, Black Pepper
- Diver Scallop** | Red Bell Pepper Risotto, Charred Tomato, Garlic Chips, Macademia Nuts, 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
- Flat Iron Steak** | Grilled, Potato Purée, Charred Broccolini, Shishito Chimichurri, Yuzu Kosho

Additional Second Course | 21

Two-Course Lunch | 35
Wine Pairing | 24

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.

71Above is a registered trademark with the USPTO