



## FIRST

- Yellowfin Tuna** | Crudo, Pomegranate, Cucumber, Aguachile, Pickled Green Apple, Jalapeño,
- Roasted Beets** | Farro, Chickpeas, Cucumber, Lemon Harissa
- Sweet Potato** | Soup, Crème Fraîche, Maple Syrup, Olive Oil
- Caesar** | Roasted Honeynut Squash, Gem Lettuce, Pumpkin Seeds, Parmesan, Apple
- Okinawan Potato** | Roasted, Za'atar, Pomegranate, Lebneh, Lime
- Burrata** | Crostini, Braised Endive, Pickled Raisin Purée, Hazelnut, Persimmon, Basil
- Steak Tartare** | Red Onion, Ginger, Lime, Toasted Rice, Mint, Potato Chips

Additional First Course | 16

## SECOND

- Market Fish** | Roasted Sunchoke, Fennel, Bagna Càuda, Purée, Garlic
- Crab** | Squid Ink Pasta, Calabrian Chilies, Saffron
- Squash** | Roasted, Poblano, Corn, Peanuts
- Diver Scallop** | Squash Risotto, Harissa, Sage, Pepitas
- Cavatelli** | Arugula, Almond, Lemon, Parmesan, Garlic
- Young Chicken** | Smoked Eggplant, Za'atar, Olive, Pickled Raisin, Walnut, Basil
- Pork** | Parsnip Purée, Charred Shishitos, Grapes, Tarragon
- Flat Iron** | Potato-Onion Purée, Sherry, Bone Marrow Butter, Broccolini
- 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 | 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.

71Above is a registered trademark with the USPTO