



FIRST

- Hamachi** | Crudo, Lime, Coconut, Cilantro, Peanuts
White Corn | Soup, Chicharron, Aleppo, Applewood, Cilantro
Carrot | Pickled Raisin, Kefir, Chermoula, Sunflower Seed, Mint
Charred Lettuce | Grilled, White Anchovy, Preserved Lemon, Grana, Pickled Raisins
Shishito | Harissa Vinaigrette, Fennel, Pepita, Garlic Breadcrumbs
Gold Beets | Salt-Roasted, Pistachio Flan, Pickled Beet, Grapefruit, Spicy Greens
Octopus | Potato, Whole-Grain Mustard, Pickled Onion, Grape, Capers
Steak Tartare | Shallot, Mustard, Olive Oil, Truffle, Olive Tapenade

Additional First Course | 14

SECOND

- Bolognese** | Pappardelle, Pork, Veal, Tomato, Parmesan
Cauliflower Steak | Vadouvan, Dates, Preserved Lemon, Spiced Granola
Cacio e Pepe | Chitarra, Parmesan, Black Pepper
Halibut | Heirloom Tomato, Cucumber, Pearl Onion, Coriander, Tarragon
Diver Scallop | Asparagus, Neuskes Bacon, Olive Crisps
Chicken | Swiss Chard, Currants, Pine Nuts, Vine Roasted Tomato, Smoked Balsamic
Pork Belly | Leek, Potato, Rhubarb, Spring Onion
Flat Iron Steak | Grilled, Potato Purée, Cippolini Onion, Shishito Chimichurri, Yuzu Kosho

Additional Second Course | 21

Two-Course Lunch | 35
Wine Pairing | 24

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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