



FIRST

- Hamachi** | Crudo, Lime, Coconut, Cilantro, Peanuts
- Butter Leaf** | Roasted Peach, Plum, Chive, Mustard, Feta
- White Corn** | Soup, Chicharron, Aleppo, Applewood-Smoked Avocado, Cilantro
- Charred Lettuce** | Grilled, White Anchovy, Preserved Lemon, Grana, Pickled Raisins
- Shishito** | Harissa Vinaigrette, Fennel, Pepita, Garlic Breadcrumbs
- Heirloom Tomato** | Watermelon, Lime, Basil, Mint, Puffed Wild Rice
- Octopus** | Potato, Whole-Grain Mustard, Pickled Onion, Grape, Capers
- Steak Tartare** | Shallot, Mustard, Olive Oil, Truffle, Olives

Additional First Course | 14

SECOND

- Bolognese** | Pappardelle, Pork, Veal, Tomato, Parmesan
- Summer Squash** | Roasted, Cilantro, Peanut, Poblano
- Cacio e Pepe** | Gigli, Parmesan, Black Pepper
- Halibut** | Heirloom Tomato, Cucumber, Pearl Onion, Coriander, Tarragon
- Diver Scallop** | Eggplant, Yuzu Kosho, Hazelnut, Basil, Za'atar
- 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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