



FIRST

- Hamachi** | Passion Fruit, Mango, Citrus, White Soy, Serrano
- Butter Leaf** | Pears, Blue Cheese, Candied Walnuts, Black Pepper Gastrique
- Parsnip** | Soup, Apple, Sage, Brown Butter
- Charred Lettuce** | Grilled, White Anchovy, Preserved Lemon, Grana, Pickled Raisins
- Shishito** | Harissa Vinaigrette, Fennel, Pepita, Garlic Breadcrumbs
- Roasted Carrots** | Burrata, Coriander, Carrot Top Salsa Verde
- Octopus** | Potato, Whole-Grain Mustard, Pickled Onion, Grape, Capers
- Steak Tartare** | Shallot, Mustard, Olive Oil, Truffle, Olives

Additional First Course | 14

SECOND

- Pappardelle** | Lamb Ragù, Charred Tomato, Olives, Ricotta, Lemon, Mint
- Squash** | Roasted, Cilantro, Peanut, Poblano
- Cacio e Pepe** | Bucatini, Parmesan, Black Pepper
- Halibut** | Salt Roasted Beets, Charred Fennel, Sunchoke Cream, Mandarin
- Diver Scallop** | Squash Risotto, Sage, Parmesan, Brown Butter
- Chicken** | Sweet Potato, Cipollini Onion, Garlic, Lemon, Pomegranate
- Pork Tenderloin** | Leek, Potato, Rhubarb, Spring Onion
- 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
2017 | 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.

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