



FIRST

- Crudité** | Market Vegetables, Herb Emulsion
- Hamachi** | Crudo, Lime, Coconut, Cilantro, Peanuts
- Strawberry Gazpacho** | Green Strawberries, Black Pepper Crouton, Shiso
- Heirloom Tomato** | Marinated Mozzarella, White Balsamic, Basil, Olive Oil, Garlic Crouton
- Gem Lettuces** | Grilled, White Anchovy, Preserved Lemon, Grana, Pickled Raisins
- Gold Beets** | Salt-Roasted, Pistachio Flan, Pickled Beet, Grapefruit, Spicy Greens
- Ricotta Gnocchi** | Crisped, Carrot Purée, Sweet & Sour Carrot, Chorizo, Chervil
- Steak Tartare** | Shallot, Mustard, Olive Oil, Truffle, Olive Tapenade

Additional First Course | 14

SECOND

- Warm Grains** | Grilled Peach, Roasted Apricot, Plum, Pickled Cherry, Almonds
- Summer Squash** | Roasted Zucchini, Sunburst Squash, Garlic, Oregano, Pine Nuts, Parmesan
- Pasta** | Conchiglie Shells, King Crab, Corn, Chive, Lime, Creole Spices
- Halibut** | Heirloom Tomato, Cucumber, Pearl Onion, Aged Sherry, Coriander, Tarragon
- Scallop** | Asparagus, Sunflower Seeds, Mushroom, Banyuls Vinegar
- Chicken** | Roasted Breast, Apricot, Rosemary, Chanterelle, Pancetta
- Pork Belly** | Green Chickpeas, Sofrito, Crispy Okra, Pickled Rhubarb
- Flat Iron Steak** | Grilled, Fingerling Potato Confit, Braised Shallots, Shishito, Cipollini Jus

Additional Second Course | 21

Two-Course Lunch | 35
Wine or Cocktail Pairing | 24

Chef | Vartan Abgaryan
2016 | 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.