



Daily breads w/ choice of butter: \$9

harissa honey, lemon caper, ramp

+ALL 3 BUTTERS \$7 +ADD WHITE ANCHOVIES \$5 +ADD SMOKED TROUT ROE \$6

*East coast oysters , house cocktail, ginger mignonette +ADD CAVIAR \$20	3/\$12 6/\$24	*Hamachi crudo , yuzu brown butter, crispy capers	\$21
Jumbo shrimp cocktail , house cocktail, burnt onion dijonnaise	\$21	*Tuna sashimi , coconut milk, pineapple, herbs, thai chili, crispy garlic, cashews	\$22
Endive , parmesan, panko, cured egg yolk, miso caesar dressing	\$19	Octopus char siu , parsnip puree, puffed quinoa furikake	\$21
Sugar snap peas , arugula, shallots, mint, dill whipped feta, pistachio, grilled lemon vinaigrette	\$17	1000 layer japanese sweet potato , pickled onion & ginger, creme fraiche, smoked trout roe	\$20
*Soy marinated deviled eggs , wasabi tobiko, togarashi	4/\$9	Blistered asparagus , red pepper sabayon, belper knolle cheese	\$15
Sobrassada bocadillo , sourdough bread, honey	\$13	Comté & leek croquettes , caramelized onion marmalade	\$16
Crispy Sardines , chili & herb aioli	\$12	Chicken liver mousse , strawberry rhubarb jam, crispy shallots, scallion pancake	\$21
Crab Crepe , shallot, verjus blanc, sturgeon caviar	\$25		
Ravioli , sheeps milk ricotta, oyster mushrooms, ramp pesto	\$35	Pan seared Sea Bass , braised daikon, sea beans, dashi beurre blanc	\$40
Conchiglie , ground lamb, harissa vodka sauce, aleppo pepper	\$32	Chicken Milanese , celery, aged cheddar, spring onion salsa verde	\$32
Gnocchi , leek, spring pea, pancetta, taleggio cream	\$30	*Skirt steak , cracked pepper garlic jus, shoestring fries	\$38

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.