

DINNER: SEPTEMBER 13, 2020

bar snacks

fried castelvetroano olives, rouille,
pickled red grapes 9

boxcarr creamery cheese board,
pickled vegetables, seven-grain baguette,
mustard, apricot jam 16

general tso's cauliflower,
daikon radish, green onions 8

bruschetta of black mission figs,
'culatello di zibello' prosciutto,
flint ridge feta 14

2x2 cheeseburger, fully stacked:
painted hills farms beef,
brioche bun, french fries 18

first courses

chilled whitaker farms tomato soup
arbequina olive oil, black pepper,
caramelized onion croutons 10

blue sky farms summer vegetable salad
green goddess, cherry tomato,
heirloom tomato, pickled scallions, dill,
carrot crispies 13

watermelon and rose heart radish salad,
avocado puree, nam pla,
thai basil, puffed rice 13

hamachi crudo*,
forbidden rice, sakura sauce,
tamari emulsion, cucumber 15

seared slow-cooked pork shoulder,
black mission figs agrodolce,
celery root, celery, thyme 14

main courses

crispy chickpea and parsley crêpes,
smoked eggplant, pepperonata, olive,
golden raisin, pomegranate molasses 26

seared north atlantic halibut,
coconut-lemongrass broth, jasmine rice,
sugar snap peas, rose heart radish 30

pastrami crusted diver scallops*,
fingerling potato chips, choucroute,
mustard cream, cucumber, dill 31

crispy-skin springer mtn. farms chicken,
teriyaki, chilled ramen noodles,
pea tendrils, scallion 28

seared beef tenderloin*,
potato rösti, the new creamed spinach,
yuzu kosho jus 40

**these items are offered raw and/or cooked to your specification.
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
a gratuity of 20% will be added to parties of six or more.*