

a r d o r

MILK BREAD ... 12 (V)
BEEFSTEAK TOMATOES

CRUDO & C E V I C H E

CUSTARD APPLE SALAD ... 22 (V)
CURED BLACK OLIVES, ALMOND, RICOTTA, GRAPES

YELLOWFIN TUNA TARTARE ... 26 *
QUAIL EGG, OLIVES, ANCHOVY-MUSTARD

BASS SASHIMI ... 18 *
KUMQUAT, SHISO, AMAZU, PICKLED THAI CHILI

HAMACHI ... 21 *
MANGO VINAIGRETTE, ORO BLANCO, FENNEL FRONDS

A P P E T I Z E R S

RAW CAULIFLOWER CACIO E PEPE ... 18 (V)
ANCIENT GRAINS, FAVA BEANS, HARICOT VERTS

TANDOOR CARROTS ... 16 (V)
EGGPLANT, HUMMUS, PINE NUTS

ALASKAN KING CRAB ... 32
TAGLIATELLE, PICKLED CHILI, HERB BREADCRUMBS

CLEAVER OCTOPUS ... 24
TORN HERBS, PRESERVED LEMON, HEARTS OF PALM

ARUGULA FARRO RISOTTO ... 22 (V)
PARMESAN, CALABRIAN CHILI

GRILLED ASPARAGUS ... 22 (V)
CEDAR WRAP, TRUFFLE AIOLI, CURED YOLK

M O R E V E G E T A B L E S

E N T R É E

ROASTED MAITAKE ... 28
CAULIFLOWER COUSCOUS, BROWN BUTTER
CAPER SAUCE, SCALLION OIL

STEAMED BLACK BASS ... 34
SHISO CHIMICHURRI, SHISHITO, SPROUTING
CAULIFLOWER

ONION RINGS ... 15 (V)
UMAMI POWDER

SHRIMP PLANCHA ... 36
CHAYOTE SQUASH, RHUBARB, POLENTA
SCAMPI SAUCE

DRY AGED FILET MIGNON ... 58 *
WATERMELON RADISH, CONFIT BABY LEEKS
SORREL

CRISPY FINGERLING POTATOES ... 11 (V)
SALT VINEGAR, SPICE DILL

SWEET POTATO CURRY ... 26 (V)
PUFFED RICE, WATER CHESNUT, MANGO

SUPER GREEN SPINACH ... 12 (V)
CRISPY ALLIUM, CHEDDAR

C H A R C O A L G R I L L & P L A N C H A

GREEK ORATA ... 33
CAPERS, SHAVED FENNEL

LAMB COOKED UNDER PINE ... 58 *
14 DAYS AGED LAMB, SUNCHOKES
BLUEBERRY MOSTARDA

HARRISON RANCH CHICKEN ... 30
VEGETABLES A LA GRECQUE

DRY AGED BEEF
SKIRT STEAK ... 38 *
TOMAHAWK STEAK FOR TWO ... 170 *

P A S T R Y P R E - O R D E R

GOOSEBERRY PHYLLO PIZZA ... 38 (V)
VANILLA, 25 YR BALSAMIC

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

*FOR PARTIES OF 8 OR MORE AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF.

DISHES ARE PREPARED SOCIALLY AND COME OUT WHEN READY

CHEF JOHN FRASER, CHEF DE CUISINE CHRIS