APPETIZERS

BASS SASHIMI ... 15
POMEGRANATE SOAKED CHERRIES, PICKLED THAI CHILI
CLEAVER OCTOPUS ... 22
TORN HERBS, PRESERVED LEMON, HEARTS OF PALM
ARUGULA FARRO RISOTTO ... 22 (V)
PARMESAN, CALABRIAN CHILI

YELLOW TUNA TARTARE ... 24 *
QUAIL EGG, OLIVES, ANCHO VINAIGRETTE, LITTLE GEM LETTUCE
RAW CAULIFLOWER CACIO E PEPE ... 16 (V)
QUINOA, GOOSEBERRIES, HARICOTS VERTS

BREADS & SALADS

AVOCADO TOAST ... 24
RUNNY EGG, PEPTAS, CHIA SEED, EAX SEED, ALAPED, TORN HERBS
WHO COBB ... 24
CRISPY BACON, SOFT BOILED EGG, MUSHROOMS, PUDDED GRAINS, CHIPOTLE VINAIGRETTE

GREEN GODDESS ... 22 (V)
MIXED GREENS, AVOCADO, WALNUTS, HERB DRESSING
CAESAR ... 22
TUSCAN KALE, DELICATA SQUASH, CRISPY PARMIGIANO

SIDES

AVOCADO ... 8
HOUSE CUT FRIES ... 14
TRUEE AIOLI
CREAMED SPINACH ... 12
CRISPY SHALLOT, AGED CHEDDAR
MIXED GREEN SALAD ... 8
CHIPOTLE VINAIGRETTE
ONION RINGS ... 12 (V)
BUTTERMILK SOAKED, UMAMI POWDER

FROM THE PLANCHA

CAULIFLOWER STEAK ... 24 (V)
MARCONA ALMONDS, GREEN OLIVES, GRANNY SMITH APPLE, PICKED HERBS
PAN SEARED BRANZINO ... 32
CAPER VINAIGRETTE, SHAVED ENNIEL, WATERCRESS
PRIME SKIRT STEAK ... 40 *
CABERNET SALT, GARLIC CONFIT

SWEETS

PANNA COTTA ... 14
LEMON VERBENA, YUZU, BLACK SESAME, STRAWBERRY GEL
OLIVE OIL YOGURT CAKE ... 14
HIBISCUS SEASONED WATERMELON, HONEY
CHOCOLATE TART ... 16
PECAN CRUST, SALTED CARAMEL, COCOA NIB ICE CREAM

CHEF JOHN FRASER
CHEF DE CUISINE CHRISTOPHER OJALES
PASTRY CHEF MITZI REYES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS 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

ARDOR