

ardor

MILK BREAD ... 18 (V)
BEEFSTEAK TOMATO, ROSEMARY OIL, SEA SALT

A P P E T I Z E R S

WEHO VERDE ... 24 (V) GARDEN OF LETTUCES, VALBRESE FETA HASS AVOCADO, TAMAI FARMS STRAWBERRIES	PAN-SEARED SCALLOP ... 24 ENGLISH PEA PUREE, TRUMPET MUSHROOM TAMARI BUTTER	TANDOOR CARROTS ... 20 (V) EGGPLANT CROUTONS, HUMMUS PAPRIKA VINAIGRETTE, PINE NUTS
CAESAR SALAD ... 24 BIB & CHICORY LETTUCES, ROASTED ASPARAGUS, PARMESAN PANKO	TUNA CRUDO ... 26 * TANGERINES, PRESERVED LECHE DE TIGRE SNAP PEAS, LEMON OIL	WILD BLUE SHRIMP ... 32 GARLIC BUTTER SAUCE, HEIRLOOM TOMATOES, CORN
SPANISH OCTOPUS ... 28 PAPAS CON TOMATE, CASTELVETRANO TAPENADE, GARLIC OIL	BASS SASHIMI ... 24 * PICKLED BARTLETT PEARS, YUZU HONEY BLACK SESAME	
KING CRAB TAGLIATELLE ... 38 HEIRLOOM CHERRY TOMATO HERB BREADCRUMBS		

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

E N T R É E S

SWEET POTATO CURRY ... 30 (V) MANGO, JICAMA, PEARL ONION, PUFFED RICE	ARDOR BURGER ... 29 * PRIME BEEF, AGED CHEDDAR TOMATO JAM, ARUGULA, CRISPY SHALLOTS BRIOCHE-POTATO BUN	TEMPURA ONION RINGS ... 18 (V) BUTTERMILK SOAKED, UMAMI POWDER
SEARED PACIFIC STRIPED BASS ... 42 CHERRY TOMATO SALAD, CONFIT FENNEL AJI AMARILLO SAUCE	6oz PRIME FILET MIGNON ... 68 * CITRUS CONFIT POTATO, TALLOW WILTED HERBS, SPROUTING CAULIFLOWER	HAND CUT FRIES ... 14 (V) SALT & VINEGAR SPICE
ROASTED PETALUMA CHICKEN ... 38 PIMENTO MARINADE, FETA CREMA SNAP PEAS, ANNATO SEED OIL		CHARRED BROCCOLINI ... 18 (V) TOASTED SESAME SEEDS, SZECHUAN SPICED TAHINI
		BLISTERED SNAP PEAS ... 18 (V) LEMON VINAIGRETTE, RADISH FETA CREMA
		POACHED POTATO ... 14 LEMON ZEST, CRISPY SKINS, CHERVIL

C H A R R E D O V E R F I R E

GRILLED BRANZINO ... 48 CALABRIAN CHIMICHURRI, CUCUMBER HERB AND MARIGOLD MELANGE	10oz NEW YORK STRIP LOIN....72 CRISPY ENOKI MUSHROOMS TAMARI TALLOW GLAZE	P A S T R Y P R E - O R D E R GOOSEBERRY PHYLLO PIZZA ... 48 VANILLA, CRÈME PÂTISSIÈRE 25 YR BALSAMIC
COLORADO LAMB CHOPS ... 72 * 14 DAYS AGED IN FAT ROASTED RED BEETS, BLUEBERRY MOSTARDA	32oz RIBEYE TOMAHAWK....190 MELTED CIPOLLINI ONIONS CABERNET SALT	
8oz PRIME SKIRT STEAK ... 56 * MOLE SALT, CONFIT GARLIC		

(V) VEGETARIAN

CHEF DE CUISINE PATRICIA LALU

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF