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OYSTERS*

dashi mignonette,
hot sauce

MKT

KALUGA CAVIAR*

tiny english muffins,
cultured butter,
easter egg radishes

55 ½oz / 105 1oz

SEAWEED DONUTS*

trout roe & cream

25

**ROCK SHRIMP
TOAST**

whipped chicken liver,
english muffin, dill

24

**RED SNAPPER
TOSTADA***

salsa seca, cream,
avocado, red onion

25

LITTLE GEMS

cashew vinaigrette

12

MARINATED BEETS

ricotta, pipián,
brined green tomatoes,
barley crackers

16

ROASTED CARROTS

harissa, lebnah,
preserved lemon,
bulgur wheat

14

**SUPPER CLUB
MENU**

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POTATO FOCACCIA

parsnip, leek, roasted
garlic

16

SOURDOUGH

cultured butter

7

DELICATA SQUASH

coconut milk,
turmeric, makrut lime,
crispy tofu

16

**CHINESE
BROCCOLI**

whipped tofu,
chili crunch

18

HOUSE FRIES

smoked malt aioli

15

CHEESEBURGER

aioli, charred onion,
pickles, muenster

16

CRISPY

PORK RIBS

fish sauce, herbs,
fried garlic,
crushed peanuts

25

SHRIMP

FRIED RICE

hatch chile XO,
ginger pickles, bonito

24

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CELERY ROOT

AGNOLOTTI

braised lamb,
mint gremolata

32

RIGATONI

BOLOGNESE

bacon, brisket,
thai chile, basil,
grana padano

28

GNOCCHI

roasted squash,
parmesan milk,
sage brown butter

24

SALMON

miso butter, mustard
& dill

36

WHOLE BRANZINO

tempura, anchovy,
herbs, dried olives
& capers

48

FRIED

CHICKEN

red jalapeño butter
& pickles

35 half / 65 whole

BERKSHIRE

PORK CHOP

apple butter
& salsa macha

54

PIEDMONTESE

RIBEYE*

charred scallion
& bonito butter

65

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CRÈME BRÛLÉE

milk chocolate,
shio koji

15

PAVLOVA

malt cream,
olive oil,
lemon marmalade

14

PETIT FOURS

fig comté tart,
almond cookie,
cherry pâte de fruits,
& black walnut
bonbon

12

GREEN APPLE

cajeta ice cream,
chai caramel,
oat streusel,
vanilla mascarpone

12

AFFOGATO

gingerbread
ice cream

9