OYSTERS*

dashi mignonette, hot sauce MKT

KALUGA CAVIAR*

english muffin, cultured butter 45 ½oz / 85 1oz

ROCK SHRIMP TOAST

whipped chicken liver, english muffin, dill

TOMATO SALAD

nectarine, olive oil, hops 16

WATERMELON

forbidden black rice, chili, lime, sea salt 14

LITTLE GEMS

cashew vinaigrette, nettle, radishes 12

SUMMER SQUASH

pickled peppers, nasturtium 14

STEAK TARTARE

green garlic, yuzu kosho, egg yolk, grilled baguette 21

> + KALUGA CAVIAR 35 1/3 OZ

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SEAWEED DONUTS* trout roe & cream

25

SOURDOUGH

cultured butter

CHINESE BROCCOLI

whipped tofu, chili crunch

HOUSE FRIES

smoked malt aioli

CHEESEBURGER

aioli, charred onion, pickles, muenster 16

CRISPY PORK RIBS

fish sauce, herbs, fried garlic, crushed peanuts

XO FRIED RICE

daikon pickles, bonito 21

GNOCCHI

tomato, spinach, crucolo cheese

24

RIGATONI BOLOGNESE

bacon, brisket, red pepper, grana padano

28

CORN AGNOLOTTI

chanterelle mushroom, miso butter, pine nut

WHOLE BRANZINO

tempura, anchovy, herbs, dried olives & capers 48

FRIED CHICKEN

red jalapeño butter & pickles 35 half / 65 whole

BERKSHIRE

PORK CHOP peach miso & salsa macha 54

PIEDMONTESE RIBEYE*

charred scallion & bonito butter 65

CRÈME BRÛLÉE milk chocolate, shio koji 15

HAZELNUT CAKE

milk chocolate crémeux, crispy dark chocolate

PEACHES & CREAM

malt ice cream, sage caramel, brown butter granola 14

AFFOGATO

cajeta ice cream 9

SUPPER CLUB MENU