

FROM THE SEA

Chilled Shrimp, cocktail + remoulade	26
Ossetra Caviar, served with Crisps + accoutrements	135

HORS D'OEUVRES

Lobster Bisque, fresh lobster, tarragon oil	25
Shrimp Skewers, baharat and s'chug	19
Roasted Mushroom Board, caramelized onion, truffle, parm	23
Charcuterie + Cheese, chef selections	27
Mezze Plate, whipped feta, hummus, pita, chef selections	26
Seared Lamb Chops, mint, watercress, rhubarb chutney	27

SALADS

Caesar, sourdough croutons, parmesan	17
Burrata & Beet Salad, golden beets, citrus vinaigrette, dukkah, micro basil	23
Snap Pea Salad, lemon, feta, marcona almonds, radish, strawberry, mint	23

ENTRÉES

Black Lime Brined Chicken Two Ways. fesenjan glaze	37
Hanger Steak, black butter, smashed potato	38
Scallops, shaved fennel, plum gastrique, lemon oil, basil oil, microgreens	35
Faroe Islands Salmon, preserved lemon, greens	32
Whole Roasted Branzino, ghormeh sabzi	38
Orecchiette, lemon butter, seasonal vegetables	33
Stuffed Zucchini, mixed grains, yellow squash, caperberries, radicchio, fenugreek spaetzle	32

SIDES

Braised Wild Mushrooms, white wine, glace, lemon zest, manchego	13
Locally Grown Roasted Baby Carrots, turmeric yogurt. dukkah, pistachios	11
Baby Fingerling Potatoes roasted in duck fat	11
Asparagus, calabrian chili and lemon	11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Before placing our order, please inform the server if a person in your party has a food allergy

dulu