

ARTISANAL

Yellowfin Tuna Sashimi & Tartare

Sesame Cucumber, Yuzu, Crispy Rice

Grilled Local Asparagus Salad

Stracciatella, Arugula, Romesco

Pork Ribs

Baharat Spice, Labneh, Cucumber & Tomatoes
Mint & Cilantro Chimichurri

Ricotta Raviolo

Beef Cheek Ragout, Watercress, Lemon

Springhouse Farm Lettuce Salad

Confit Tomatoes, Marcona Almonds, Butter Pickles
Green Goddess, Jerez Sherry Vinaigrette

Steak Tartare

Potato Pave, Triple Cream Cheese Fondue
Horseradish, Cured Egg Yolk, Summer Truffles

Shareable

House French Fries

Herb Garlic Butter \$15

Pimento Cheese Scone

Pepper Jelly, Sorghum Butter \$15

Joyce Farm Chicken

Farce of Morels & Herbs

Sunchoke “Pudding”, Roasted Carrots, Marsala Jus

Faroe Island Salmon

Farro Risotto, Crispy Mushrooms, Crème Fraiche

Preserved Lemon Sauce

Pork Char Siu

Collar & Belly, Bok Choy, Warm Cabbage Slaw

Crispy Rice

Hokkaido Scallops

Creamed Kale, Sugar Snap Peas, Charred Tomato Emulsion

Shellfish Bigoli

Octopus, Mussels, Shrimp, Calamari

Squid Ink Pasta

Calabrian Tomato Sauce

Alaskan Halibut

Cauliflower Gnocchi, Local Asparagus, Leek Soubise

Snake River Farms Wagyu Strip Steak

Brown Butter-Miso Bacon Potatoes, Creamed Spinach

Bourbon Pepper Cream

\$25 Supplement

Shareable

48-Hour Tomahawk Short Rib

Rock Shrimp Fried Rice, Crispy Ginger, Gochujang Shoyu

\$70 Supplement