



APPETIZERS

HOUSE BRIOCHE 9(VEG)

BLACK PEPPER, MALDON, HOUSE HERB BUTTER

BURRATA 18(VEG/GF/N)

SALSA VERDE, MOLE, CHIVES, PISTACHIO, CHERRY TOMATO

TOMATO SOUP 11(VEG)

BASIL, GRILLED CHEESE CROUTON

TUNA CRUDO 21(DF/GF)

TOGARASHI MAYO, CUCUMBER, LIME, YUZU KOSHO, CILANTRO

OYSTERS 6/12(GF)

MIGNONETTE, LEMON

MEXICAN SHRIMP COCKTAIL 24(GF)

AVOCADO, CUCUMBER, TOMATO, RED ONION, TABASCO, TOSTADA, CILANTRO

TRUFFLE ARANCINI 15(VEG)

MUSHROOM MIX, PARMESAN, TRUFFLE AIOLI, PICKLED ANAHEIM

PAN SEARED SCALLOPS 24(GF)

CORN, CAULIFLOWER, FENNEL, LEMON

FRIED MAITAKE 16(VEG)

ORANGE, TAMARIND SAUCE, PAPRIKA, MINT, ANCHO OIL

STEAK TARTARE 31(GF)

TENDERLOIN, SALSA MACHA, BONE MARROW, LIME, GARLIC, HOUSE MADE TORTILLA, PICKLED ONION

SALADS

BERRY SALAD 15(VEG)

ALMOND, STRAWBERRY, FRISEE, MIXED GREENS, MIXED BERRIES, BOCCONCINI

THAI STYLE MUSHROOM SALAD

19(V)

KING OYSTER, CUCUMBER, TOMATO, SHALLOT, TAMARI, FRESH HERBS, PEANUT, TOASTED RICE

GF- gluten free | V-vegan | VEG vegetarian | N Contain Nuts

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items on our menu are served raw or partially cooked and may pose a risk to individuals with certain medical conditions.



MAINS

" MEXICAN STYLE " GNUDI 25(VEG)

RICOTTA, QUESO FRESCO, POBLANO, WHITE MISO, CORN, FRESH HERBS

ROASTED CAULIFLOWER 26(V)

COUSCOUS, MOLE BLANCO, PICKLED SEASONAL VEGETABLES, FRESH HERBS

ARCTIC CHAR 31

PEA, SNAP PEAS, IKURA, CHIVES, WHITE CURRY

BEEF CHEEK PACCHERI 32

PICKLED RED ONION, SAGE, LEMON, ANCHO CHILI OIL, CHERRY TOMATO

BRAISED PORK SHOULDER 31(DF)

MAPLE SYRUP, GRAINY MUSTARD, SLAW, FRISEE, FRESH HERBS

SEABASS ZARANDEADO 33(GF/DF)

XNIPPEC, BELL PEPPERS, ONION, LIME, GUAJILLO, CILANTRO

SEAFOOD CHITARRA 38

SHRIMP, SCALLOP, CAVIAR, SEAFOOD BRODO, MUSSELS, PARSLEY

GRILLED OCTOPUS 41

POTATO PAVE, PAPRIKA, GARLIC AIOLI, FRESH HERBS

DUCK BREAST 50

CHERRY & PLUM, BROCCOLINI, CHARRED BOK CHOY, SCALLIONS

RIB EYE 75(GF)

BERNAISE SAUCE, HERB BUTTER

SIDES

BLACKBIRD SOURDOUGH 5(VEG)

BALSAMIC VINEGAR, EVOO

TRUFFLE FRIES 10(VEG)

PARMESAN, TRUFFLE AIOLI

BRUSSELS SPROUTS 12(VEG/N)

CHILI-MAPLE VINAIGRETTE, ALMONDS, PICKLED ANAHEIM, FRESH HERBS

BROCCOLINI 12(N)

GARLIC AIOLI, PEANUTS, LEMON

DESSERTS

YUZU BASQUE CHEESECAKE 15

YUZU, WILD BLUEBERRY JAM

VIETNAMESE TRES LECHES

TIRAMISU 12

COCOA, LADY FINGERS, MASCARPONE, EGG FOAM

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