

PARA PICAR "To Nibble"

HALF SHELL OYSTERS*	Chef's Selection of Oysters, Seasonal Mignonette	24 half dz
FRIED OYSTERS*	Thai Chili Aioli, Ramp & Lemon Powder	30 half dz
GRILLED OYSTERS*	Corn Butter, Fresnos, Tarragon	30 half dz
WAGYU TARTARE*	Quail Yolk, Chef's Garden Pickles, Potato Crisps	20
HEIRLOOM TOMATO	Cucumber Gelée, Verjus, Sunflower Shoots	15
CORN PUDDING	Poached Lobster, Fresno Jam, Sherry Tarragon Butter	16
KING CRAB HUSHPUPPIES	Lemon Aioli, Frisée & Herb Nest	18
CHEF'S CRUDO	Chef's Catch, Tomato Water, Sliced Fennel, Basil Oil, Pickled Okra Gelée	15
FIG SPREAD	Fresh Figs, Shaved Celery, Wild Dunes Honey Mascarpone, Pomegranate Molasses	16
BEER BRAISED OCTOPUS	Pickled Ramps, Watercress Purée, Cherry Tomatoes	18
TRUFFLE PANISSE	Asparagus, Morel Mushrooms, Paddlefish Caviar, Sherry Butter	17
PORK BELLY BAO BUNS	Glazed Pork Belly, Sweet Chili Aioli, Pickled Ginger, Sprouts	21
RAMEN	Pork Belly, Quail Egg, Wild Mushrooms, Shinachiku, Pickled Ginger, Sprouts, Crab Wrap	21



RACIÓN "Dish to Share"

HERB STUFFED HALIBUT	Fennel Purée, Trout Roe, Tarragon Beurre Blanc, Zucchini	40
PERUVIAN CHICKEN	Sweet Corn & Tomatillo Succotash, Jalapeño & Lime Emulsion	33
TORRE DE MARISCO	Half Shell Oysters, King Crab Legs Dressed with Lemon Caper Aioli Chef's Crudo, Chilled Jumbo Shrimp, Poached Lobster Tail	108
CHEF'S BUTCHER'S CUT	Chef's Cut, Prepared for Two Leek Purée, Summer Onions, Charred Stone Fruit	MP
INSPIRED	Today's Chef's Feature Preparation	MP



DULCE "Sweets"

MELON	Semifreddo, Gazpacho, Mint Oil, Compressed Melon	12
CHERRY	Chocolate, Cherry Compote, Coffee Gel, Tuile	12
MANGO	Matcha, Mango Crèmeux, Shiso, Coconut	12

bar open daily from 4pm-11pm - kitchen open daily from 5pm-10pm - bar snacks until close

Thalita Costa Smith – Chef de Cuisine Tabitha Tavenner – General Manager Samantha Schmidt - Pastry Chef

*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.

Please advise your server if interested.