



Dinner Tuesday, April 24, 2018

Executive Chef - Rico Rivera // Sous Chef - Zack Corden

seasonal // organic // sustainable // local

18% gratuity added for parties of 6+ // \$20 corkage fee - 4 bottle max

small bites

bread with butter 3
chicharrones with chile & lime 7
marinated olives 4
mixed bar nuts 4

first course

half-dozen Marin Miyagi oysters 19

Prosecco mignonette

cauliflower soup 10

mushrooms, leeks & turmeric oil

house-made charcuterie 19

country pâté, rabbit rillettes, coppa di testa & rabbit liver mousse with market pickles, kumquat marmalade, grain mustard, onion jam & toast

lamb meatballs 15

tomato braised meatballs with pine nuts, currants, Pecorino Romano fava beans & toasted focaccia

house-made burrata 16

prosciutto di San Daniele, fried artichokes, Castelvetro olives Calabrian chiles, mint & garlic-rubbed levain

Happy Boy Farm little gems 12

green goddess dressing, shaved radish, kumquat & Aleppo pepper

mixed greens 10

Happy Boy Farm mixed greens with toasted pecans, pears & red wine vinaigrette

classic shrimp cocktail 13

second course

NY strip steak 38

grilled 10 oz. NY strip steak with confit potato & spring vegetable hash red wine reduction

lamb 32

lamb T-bone & braised shank with creamy polenta, roasted artichokes, fennel, spring onion, snow peas, arugula rabe & olive tapenade

striped bass 31

pan-roasted striped bass with fingerling potatoes, snap peas, oyster mushrooms roasted shallots, pea tendrils & pea purée

pork chop 30

grilled pork chop with mustard spaetzle, baby tatsoi, crimini mushrooms apple sauce & apple cider reduction

roasted half chicken 29

mashed potatoes with English peas, carrots, pearl onions, Tokyo turnips & white wine reduction

couscous 26

steamed couscous & panelle with Maitake mushrooms, broccolini, fava beans romanesco, baby carrots, romesco sauce, raita & fennel vinaigrette

burger 16

house-ground with caramelized onions, french fries & blue cheese salad & house-made pan de mie bun
add cheddar cheese 17

sides

mashed potatoes & butter 8
sautéed baby spinach with green garlic & lemon 7
marinated beets with horseradish crème fraîche 5