

“Omnivore”

With Beverage Pairings \$125

Elevated Pairings \$185

CRISPY SUNCHOKE

“LOBSTER ROLL”

“TOMATO SANDWICH”

“POTTED PLANT”

GRASS FED LAMB TARTARE

Preserved Eggplant, Zaatar, Roasted Lamb Fat Vinaigrette
Domaine Rene-Lequin Colin, Chardonnay, Burgundy, France 2014

LIQUID CENTER CORN TORTELLINI

Mepkin Abbey Shitake, Wild Garlic, Spruce Tips, Parmesan
Avinyo “Vi D’Agulla” Petillant, Muscat and Macabeu, Penedes, Spain 2016

TUNA COOKED IN SEAWEED

Beech Mushroom, Baby Corn, Puffed Squid, Dashi
Heger, Pinot Noir, Baden, Germany 2013

A-5 JAPANESE WAGYU RIB CAP

Sea Beans, Fermented Wild Garlic
HALL Wines, Cabernet Sauvignon, Napa Valley, California 2013
\$45 Supplement

“BEEF WELLINGTON” *

Foie Gras, Caramelized Onion, Wild Mushrooms, Aerated Potato
El Coto “Coto de Imaz”, Tempranillo, Rioja, Spain 2010

TRES LECHES

Young Coconut, Honeycomb
Can Xa “Brut Rosato”, Rosé Cava of Pinot Noir, Peñedes, ESP NV

“Herbivore”

With Beverage Pairings \$115

Elevated Pairings \$175

TRUFFLED EGG

CRISPY SUNCHOKE

“TOMATO SANDWICH”

“POTTED PLANT”

ROASTED BEETS

Smoked Ricotta, Summer Berries, Black Sesame, Pistachio
Lieu Dit “Melon”, Melon de Bourgogne, Santa Barbara, California 2015

LIQUID CENTER CORN TORTELLINI

Mepkin Abbey Shitake, Wild Garlic, Spruce Tips, Parmesan
Avinyo “Vi D’Agulla” Petillant, Muscat and Macaber, Penedes, Spain 2016

LIGHTLY TORCHED & MARINATED CUCUMBER

Beech Mushrooms, Baby Corn, Truffle Miso, Dashi
Heger, Pinot Noir, Baden, Germany 2013

WHOLE ROASTED CAULIFLOWER

White Chocolate, Golden Raisin, Marcona Almond, Capers
Domaine Rene-Lequin Colin, Chardonnay, Burgundy, France 2014

TRES LECHES

Young Coconut, Honeycomb
Can Xa “Brut Rosato”, Rosé Cava of Pinot Noir, Peñedes, ESP NV

Executive Chef Vinson Petrillo

Sous Chef Tyler Chavis

**Consuming raw or undercooked foods may increase your risk of foodborne illness*