

SOURDOUGH BOULE AND CULTURED BUTTER 5.50

CASHEW ARUGULA DATE PESTO 4

WHIPPED SMOKED TROUT 6

APPETIZERS

SMOKED BEETS, ALMOND, HORSERADISH, FRIED ONIONS, LEMON 15

ASPARAGUS, MISO CURED EGG, MAITAKE, GARUM MAYO 15

AHI TUNA TARTARE, AVOCADO, CUCUMBER, CITRUS VINAIGRETTE* 21

SPICY LITTLE NECK CLAMS, CALEDONIAN SHRIMP, UBE YAM TOFU, CRISPY RICE NOODLES 19

WILD SPANISH OCTOPUS, ARTICHOKE, SAFFRON AIOLI, RED PEPPER SRIRACHA GLAZE 22

VEGETABLES

MAPLE GLAZED CARROTS, ANSON MILLS POLENTA 12

SMASHED FINGERLING POTATOES, FERMENTED GARLIC AIOLI 9

CARAMELIZED CAULIFLOWER, URFA PEPPER, GOLDEN RAISINS 12

STEAMED BROCCOLI, SPICY PISTACHIO BUTTER, LIME, DUKKHA 12

SALADS

LITTLE GEM, SHAVED WINTER VEGETABLES, PARMESAN, TRUFFLE VINAIGRETTE 15

KALE SALAD, FARO, APPLES, GOUDA, KOHLRABI, MUSTARD DRESSING 15

ALBACORE TUNA TATAKI SALAD, GINGER CARROT, PUFFED QUINOA 19

PASTA AND GRAINS

SPRING PEA AGNOLOTTI, BROWN BUTTER, MINT 21

TAGLIATELLE, DUCK RAGOUT, PISTACHIO, PECORINO 27 / 54 FOR 4

CASARECCE PASTA, BRUSSELS, BURST TOMATOES, ARUGULA-CASHEW PESTO 23

FRIED RICE, FORBIDDEN BLACK RICE, TAMARI, SLOW ROASTED VEGETABLES, SESAME 24

MAINS

BLACK COD, SPRING GARDEN VEGETABLES, KOJI BUTTER 32

CRISPY SEABASS, SUNCHOKE, BLOOMSDALE SPINACH, PASSION FRUIT 29

SUCKLING PIG, CITRUS SLAW, STRAWBERRY RHUBARB XO 34

JIDORI CHICKEN, BRUSSELS SPROUTS, GREEN GARLIC SAMBAL 29

SNAKE RIVER FARMS SIRLOIN, YU CHOY, TOASTED GARLIC BROWN BUTTER DOENJANG 35

LARGE PLATES

WHOLE STEAMED FISH, FRAGRANT HERB SALAD, SPICY LEMONGRASS VINAIGRETTE MP

BONE-IN DRY AGED PRIME NEW YORK STEAK, CRISPY ONIONS, J1 STEAK SAUCE 68

SIDES

BRAISED GREENS, MUSHROOMS, OLD BAY, PRESERVED LEMON 10

WHIPPED POTATOES, CULTURED BUTTER, SEA SALT 10

FRENCH FRIES, JC KETCHUP, FERMENTED JALAPENO MAYO 10

Chef Partner Josiah Citrin
Executive Chef Richard Archuleta

*Items may be served raw or undercooked and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 4% charge is added to provide health insurance benefits for our employees, this charge may be removed upon request.

DESSERT

CALIFORNIAN CHEESE PLATE, MEMBRILLO, HONEY COMB,
TOASTED FRUIT BREAD 18

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DARK CHOCOLATE CAKE, DULCE DE LECHE 14

BROWN BUTTER BLACKBERRY TART, LEMONGRASS ICE CREAM 14

PASSION FRUIT, PUDWILL FARM BERRIES, PISTACHIOS, COCONUT SORBET 14

COCONUT TAPIOCA PUDDING, TROPICAL FRUITS, LIME SORBET,
PINEAPPLE TUILE 14

BAKED APPLES & GINGER, APPLE SORBET 14

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COCKTAILS

RETURN OF THE MACK
HENNESSY, AVEZE, EARL GREY, ORANGE

LOVE COME DOWN
CACHAÇA, AVERNA, COFFEE, CHOCOLATE, EGG WHITE

*

COFFEE LUXXE AND SERENDIPITEA TEA

FRENCH PRESS 8 , ESPRESSO 5 , AMERICANO 6 , LATTE 6, CAPPUCCINO 6

DARJEELING AUTUMNAL, EARL GREY, ANCIENT TREE, DARJELING GREEN,
PASSION & ENVY 8

HERBAL

ZZZ, ONCE UPON A TEA, STRICTLY STRAWBERRY 8

Chef Partner Josiah Citrin
Executive Chef Richard Archuleta

4% charge is added to provide health insurance benefits for our employees,
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