Dinner

Nuggets & Caviar

osetra caviar, crispy chicken nuggets, meyer lemon crème fraîche, brown butter sabayon, chives 72

Starters

House-Made Rosemary Polenta Focaccia *(V) whipped ricotta, sea salt* 12

Mezze Platter *(Ve) house made pita bread, marinated artichokes, hummus, olives, red pepper spread, pickled vegetables* 26

Croquettes *(V) point reyes blue cheese, truffle honey, lemon thyme* 18

Chu Toro *crispy daikon, citrus ponzu, ossetra caviar* 38

Tuna & Crispy Rice *spicy mayo, sesame, soy ginger dressing* 28

Caesar Salad *little gem, parmesan, breadcrumbs* 20

Roasted Fennel Salad *(V) whipped feta, golden raisin, hazelnut, citrus* 26

add chicken 10 add salmon 6oz 16 add shrimp 14

Pizzas

Margherita *(V) fresh mozzarella di bufala, tomato, basil* 24

Bianca *vin jaune onion, comté, gruyère, chives* 24

Diabla *fontina, spicy soppressata, calabrian chili honey* 28

Entrees

Honeynut Squash Caramelle *(V) brown butter, pistachio, sherry, parmesan* 30

Lumache *heritage pork sausage, calabrian chili, tuscan kale, pecorino* 34

Atlantic Salmon *fregola, fava beans, grilled artichokes, roasted red pepper* 38

Dry-Aged Burger *smoked bacon, vermont cheddar, dill pickles, bbq mayo, sesame bun* 32

Roast Chicken *confit trumpet mushroom, roasted apple, broccolini, cider jus* 40

Grilled Branzino *smoked eggplant, pesto rosso, baby spinach, kalamata olive vinaigrette* 44

Steak Frites *12 oz prime NY Strip, au poivre* 65

Sides 16

Broccolini *(Ve) lemon, sea salt* | Roasted Carrots *(V) maple harissa yogurt, almond-shallot crumble* | Roasted Mushrooms *(V) fines herbes, garlic butter*

CULINARY DIRECTOR ALFRED PORTALE | EXECUTIVE CHEF KEVIN MCGINLEY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.