

Menu

THREE COURSES 75

STARTERS

BURRATA, V

Aleppo, Sumac, Watercress, Chimichurri, Grilled Bread

*STEAK TARTARE, GF

Black Bean Aioli, Capers, Cornichons, Nori Rice Chips

MISO CAESAR, V

Little Gem Hearts, Pinenut Sesame Crumble,
Parmigiano Reggiano DOP, Pink Peppercorns

MAINS

*ARCTIC CHAR, GF

Confit Arctic Char, Roasted Fennel, Leeks, Finger Limes, Ginger Beurre Blanc

*CRISPY DUCK, GF

Confit Duck Leg, Tokyo Turnips, Scallion Salad, Pickled Kumquats

RICOTTA GNOCCHI, V

Kimchi Marinara, Stracciatella, Basil

DESSERT

MATCHA BASQUE CHEESECAKE, GF

Strawberry Compote

MOUSSE À LA MOSS, GF

Whipped Crème Fraîche, Honeycomb, Chocolate Curls

ICE CREAM, GF

THREE SCOOPS

Choice of Vanilla, Miso Caramel, or Roasted Banana

SORBET, GF

THREE SCOOPS

Choice of Milk Chocolate or Mango Lime

COOKIES, V

Assorted Seasonal Cookie Platter

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, inform your server if you or anyone in your party has a food allergy.