



## CHARCUTERIE 28

shiitake cashew salami • coriander salami • bresola • lonza • 'nduja  
ham prosciutto • coppa • late harvest vegetable ice wine soppressata • filetto  
house fermented pickles • olives • artisanal cheese • house-made bread

## SMALL PLATES

### **Crab Soufflé** 22

leek ash, beurre blanc

### **Sea Scallops** 21

tapenade butter, squash ravioli, basil walnut pesto, pine nuts, prosciutto crisps, beurre blanc

### **Jerk Chicken Tacos** 16

salsa verde, cricket mayo, spork garden radish, napa cabbage

### **Tuna Crudo** 18

red onion, micro greens, mango, tomato, sesame seed, soy sauce, olive oil \*GF

### **Crispy Octopus** 20

chiles, smoked potatoes, smoked cabbage, achiote oil, 'nduja \*GF

### **Pork Cheeks** 16

cider jus, polenta, apple slaw \*GF

### **Ricotta Gnocchi** 17

ratatouille, mozzarella \*V

### **Quail & Sweetbreads** 23

parsnip puree, mushrooms, port reduction \*GF

### **Fontina Fondue** 20

huitlacoche, crusty bread \*V

## SALADS

### **Iceberg Wedge** 15

smoked roquefort, roast tomato, pickled onion, 'nduja, chives, bacon, duck fat potato crouton, buttermilk dressing

### **Mixed Greens** 15

dried cranberries, compressed cucumbers, ricotta salata, pepitas, tomato water vinaigrette, buttermilk-corn miso \*V

ENTREES

**Tagliatelle Bolognese 26**  
veal, pork, beef, ricotta, meatball

**Forest Mushroom Ravioli 26**  
two cheese, mushrooms, tomato water, chicken stock reduction

**Chili Fried Cornmeal Breaded Trout 33**  
aji amarillo crème, purple potato-salami diablo succotash

**Barrelfish 36**  
blistered cherry tomatoes, mizuna, prawn sand, parsnip puree, prawn sauce, squid ink sauce \*GF

**Bavette & Lobster Corn Dog 58**  
mushroom ravioli, haricot verts, bordelaise, peach hollandaise

**Prime Dry Aged Strip Steak 65**  
lobster arancini, foie gras, miso haricot verts, peach hollandaise \*GF

**Duo of Duck 48**  
duck breast, pulled confit leg, watercress-radish salad, croquettes

**Chef Christian Frangiadis Tasting Menu**  
**Seven Course Tasting Menu - \$65**  
tax and gratuity separate  
**VEGETARIAN or CARNIVORE**

**VEGETARIAN**

**Ricotta Mint Pea Ravioli**  
*grana padana*

**Soufflé Mini-Omelette**  
*tom cheese fondue, lettuce-pea puree, fermented salsa*

**Ricotta Gnocchi**  
*ratatouille, mozzarella \*V*

**Spork Garden Greens**  
*berries, pepitas, tomato water vinaigrette, buttermilk-corn miso*

**Buckwheat Crêpe Galette**  
*forest mushrooms, walnut nasturtium crumble, egg yolk, smoked ricotta salata*

**Rice Pudding**  
*assorted crumble, raspberry*

**CARNIVORE**

**Ricotta Mint Pea Ravioli**  
*grana padana*

**Rock Shrimp Stuffed Jalapeño**  
*green mole*

**Barrelfish**  
*green tomato, mizuna, blistered cherry tomatoes, prawn sand, black corn polenta, prawn sauce, squid ink sauce*

**Spork Garden Greens**  
*berries, pepitas, tomato water vinaigrette, buttermilk-corn miso*

**Bison**  
*duck fat potatoes, haricots verts, cognac cream, spork garden greens*

**Rice Pudding**  
*assorted crumble, raspberry*