House Made Charcuterie  Selection of Cured Salami, Whole Muscles, and Spreads  $32

Oysters on the Half Shell  Mignonette, Lemon, Fresno Carrot Chili  $3.50 each

Hiramasa Kingfish Crudo  Cucumber, Jalapeño, Granny Smith Apple, Finger Lime  $22

Market Green Salad  Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds  $16

Pears and Figs  Urfa Tofu, Kalamata Olive, Pecan Vinaigrette  $20

Wagyu Tartare  Whiskey barrel, Aged Fish Sauce, Mushroom Escabeche, Lavash  $30

Josper Squid  Squid Ink, Thai Chili, Celery Root  $24

Lamb Chops  Pistachio, Peri Peri  $37

Risotto Alla Milanese  Saffron, Bone Marrow, Parmesan  $32

Lobster Tortellini  Lobster Bouillabaisse, Haricot Vert  $32

Black Cod  Napa Cabbage, Enoki Mushrooms, Barley Broth  $28

Scallops  Carrot Butterscotch, Vermouth, Chervil  $28

Smoked Brisket  Fried Leeks, Potato Mousse, Pastrami Spice  $70

Pork Chop  Pork Floss, Beets, House Mustard, Horseradish  $50

Flat Iron  Creekstone Farm, 10 oz  $58

New York Strip  Creekstone Farm, 16 oz  $70

30-Day Ribeye  Creekstone Farm, 36 oz  $165

80-Day Tomahawk  Creekstone Farm, 42 oz  $295

Short Loin  Creekstone Farm  $MP

Duck Fat Potatoes  Tarragon Vinegar, Rosemary  $12

Roasted Cauliflower  Mediterranean Vinaigrette  $12

Okinawa Yams  Chive Yogurt, Hot Honey, Chicken Skins  $12

Shishito Peppers  Charred Scallion Aioli, bonito flakes  $12