

menu

Tater tots, house seasoning, Kewpie aioli

Korean pork belly slider, cucumber kimchi, gochujang aioli, cilantro

Steak tartare, cured egg yolk, pomegranate molasses pearls, crispy lavash

Smoked trout rillette, roe, pickled mustard seeds, puffed tapioca

Cold corn soup, lemon marmalade, herb oil

Local greens, sunflower seeds, champagne vinaigrette, kumquat, fennel

Tomato, stracciatella, pesto, pistachio parmesan crisp

Charred pepper, shrimp, leche de tigre, mustard greens, fried Kale Pepper

Marinated eggplant, lemongrass coconut cream, puffed quinoa

Cavatelli, whipped ricotta, preserved lemon, almonds, peas, pancetta

Red wine risotto, mushroom duxelles, arugula, mushroom jus

Agnolotti del Plin, beef oxtail, chives, breadcrumbs

Catch of the day, potato mille-feuille, dill caper sauce, citrus foam

Confit duck leg, sugar beans, caramelized orange purée, fried baby artichokes, duck jus

Grilled lamb loin, aubergine purée, bok choy, plum membrillo, sauce au poivre

Beef oxtail pavé, hummus, kalamata olives, charred shallots, herb salad

Strawberry and St. Germain sorbet, basil meringue, Prosecco

Almond financier, apricot ice cream, yogurt namelaka, lavender honey

Crème brûlée, popcorn crumble, dulce de leche, mango

Chocolate mousse, tahini ice cream, cacao nib crumble, black sesame crisp

Churros, caramel dark chocolate sauce