

# DINNER

## RAW

West Coast Oysters, Cucumber Mignonette & Perfume	12.
Madai Snapper Crudo, White Gazpacho, Green Grapes	11.
Ora King Salmon Crudo, AguaChile, Cilantro, Lime	11.

## VEGETABLES / SMALL PLATES

Turnip Carpaccio, Noord Hollander Gouda, Olive Oil	9.
Chilled Artichoke Barigoule, Guanciale, Lemon Aioli	12.
Fennel Confit, Orange, Fennel Pollen	10.
Local Heirloom Tomato & Cucumber Salad, Summer Herbs	12.
Roasted Summer Vegetables, Goat Cheese Toast	10.
Charcoal Grilled Carrots, Lemon Yogurt, Sicilian Pistachio	10.
House Potato Gnocchi, Burgundy Snails, Toasted Hazelnuts	14.

Raw and Small Plates All meant to be Shared by the Table!  
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

## LARGE PLATES

Crispy Skin Snapper, Confit Cabbage, Cockles	26.
King Salmon, Confit Sunchokes, Trout Roe Gremolata	25.
Charcoal Grilled Chicken & Potatoes, Lemon Yogurt	26.
Roast Lamb Shoulder, Pomegranate Molasses, Cucumber Salad	25.
Skirt Steak Grilled over Charcoal, Fennel, Orange, Cilantro	28.
Duck Confit, Crushed New Potatoes, Apicius Spice Glaze	28.

## SIDES

Crispy Potatoes, Long Hot & Garlic Aioli	9.
Stewed Swiss Chard & Chickpeas	9.
Roast Kennet Sq. Mushrooms, Picked Thyme	9.

## SIMPLY PREPARED-FOR THE TABLE

Whole Roast Branzino, Basque Pippreade Sauce, Lemon	52.
28 OZ. Bone In Ribeye, 28 day Aged, Grilled Spring Onions	70.