



◆ FIRST COURSE ◆

SMOKED TROUT DIP
CREME FRAICHE, DILL, TOASTED CORIANDER, EVERYTHING CRACKER

SAVORY FRENCH TOAST
SPECK, ENGLISH PEAS, FRIED EGG, TENDRILS, CHALLAH BREAD

CRISPY JAPANESE YAM
BROCCOLI SPROUTS, CITRUS AIOLI, CHILI OIL, SCALLION CHIMICHURRI

◆ SECOND COURSE ◆

HERB GNUDI
SPINACH, RICOTTA, LEMON

CLAM CHOWDER
NEW POTATO, LEEK, TOBIKO, TARRAGON OIL

ROASTED PORK SHOULDER
GIGANTE BEANS, BRAISED KALE, PICKLED SHALLOT

◆ THIRD COURSE ◆

CARROT CAKE
WINTER SPICES & COCONUT

.....
EXECUTIVE CHEF
BRYON LOPEZ
.....

FEATURED WINES

by the bottle

magnum's | 1.5L

WHITES

ALVERDI, PINOT GRIGIO, ITALY, '23 | 50.

CARTA VIEJA, SAUVIGNON BLANC, CHILE, '24 | 42.

THORIN, CHARDONNAY/GRENACHE BLANC, FRANCE, NV | 52.

REDS

MARK WEST, PINOT NOIR, CALIFORNIA, NV | 67.

DONINI, MONTEPULCIANO, ITALY, '23 | 45.

J.W. MORRIS WINERY, CABERNET SAUVIGNON, CALIFORNIA,
NV | 39.

\$72 PER GUEST + TAX & SERVICE

[menu subject to changes | dietary restrictions can be accommodated - menu modifications are politely declined]