

## RAW

TUNA CEVICHE <i>coconut, kiwi, thai chili</i>	18
SEARED HAMACHI <i>green apple, coriander, aguachile</i>	19
BEEF TARTARE <i>beet, horseradish, yolk</i>	17

## APPETIZE

HICKORY GRILLED OYSTERS <i>shisito pepper, crab butter</i>	20/half dozen
SAVORY CLAMS <i>turmeric, purple potato, mustard greens</i>	15
CHILLED PEACH SOUP <i>king crab, radish, yuzu olive oil</i>	11
HONEYGEM SALAD <i>avocado, boquerones, ricotta salata</i>	12
STRAWBERRIES & HALLOUMI <i>kale, almond, sherry</i>	11
BUTTERMILK FRIED QUAIL <i>okra, sunflower, fresno chili</i>	14
CHARCUTERIE BOARD <i>pickles, olives, bread</i>	20

## MAIN

TANDOORI BRANZINO <i>mango, chayote, sour orange</i>	28
BLACKENED REDFISH <i>dirty rice dolma, dashi buerre blanc</i>	30
DIVER SCALLOPS <i>corn, lentils, ham hock</i>	32
PORK 'SECRETO' <i>sweet potato, green papaya, purple chimichurri</i>	25
AUSTRALIAN LAMB LOIN <i>zucchini, radicchio, fig</i>	37
FILET MIGNON <i>cauliflower, mushroom, black garlic jus</i>	39
WAGYU SHORT RIB <i>white asparagus, cabbage, spinach, sweet vermouth</i>	34

Culinary Director - Jeramie Robison | Chef de Cuisine - Matthew Gold



Please inform your server of any food allergies.

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness