

SMALL PLATES

- TOMATO TOAST 15
- CURED GARDEN CARROTS, SAVORY ONION EMULSION, RICOTTA SALATA 14
- PICKLED SWEET 100 TOMATOES, BASIL-KOMBU 13
- CREPE OF MUNG BEANS WITH ALPINE CHEESE, CARAMELIZED ONIONS, LAVENDER 16
- SOURD PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16

SECOND

- TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26
- HEIRLOOM RICE CONGEE, DUCK FAT, SPRING ONIONS, PEANUTS 15
- BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28

LARGE

- SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20
- ROAST CHICKEN LEG IN FRENCH CURRY, CRISPY POTATO, ROSELLE 22
- CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25
- GULF FLOUNDER, SOUPE AU PISTOU 38 *
- WAGYU STRIP, KOJI BUTTER, BROTH OF BEEF, ONIONS AND MUSHROOM 62 *

DESSERTS

- SUNCHOKE ICE CREAM, CHOCOLATE CHUNK, HONEY, ALMOND, CHOCOLATE MINT 12
- WARM BUTTERCAKE, STRAWBERRY JAM, CULTURED CREAM 14
- PANNA COTTA WITH SEA SALT 12
- SLIGHTLY DRIED STRAWBERRIES WITH HERB SALT 12