

RAW AND CHILLED

- HORS D'OEUVRES OF CURED JAPANESE TURNIPS, HORSERADISH, TOMATO, WHITE SOY 14
- HIRAMASA WITH 'FAIRY TAIL' EGGPLANT MARINATED IN ORGANIC SOY, CAPONATA, CILANTRO 20
- RAW GULF OYSTERS SERVED WITH A CONSOMME OF SOUR ORANGE AND SPICY PEPPERS STEEPED WITH HOJA SANTA 22

SMALL AND WARM

- TOMATO TOAST 15
- THIS EVENING'S VEGETABLE BROTH STEEPED WITH SMOKED TRIMMINGS, DRIED HERBS, KOMBU 14
- SOURD PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16
- TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26
- BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28
- SFORMATO OF HOUSE-MADE RICOTTA WITH 'BLOOMSDALE' SPINACH, NUTMEG, AND EGG YOLK 18
- SWEET, MELTED ONIONS IN BUTTERMILK, ROASTING HERBS, WARM BREADCRUMBS 16
- ADD OSETRA CAVIAR +50

LARGE

- SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20
- ROAST CHICKEN LEG IN FRENCH CURRY, CRISPY POTATO, SORREL 25
- CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25
- TWO PREPARATIONS OF GOLDEN TILEFISH:
 - GRILLED OVER COALS, SUMMER TREASURES WITH A SAUCE SEASONED WITH PERNOD 49
 - ROASTED CAP OF BEEF, JUS ROTI, CHESTNUT MUSHROOMS, LEEK ASH 75

DESSERTS

- FROZEN DARK CHOCOLATE MOUSSE, MUSHROOM, MAPLE 14
- WARM STRAWBERRY BUTTERCAKE, COLD CARDAMOM CREAM 15
- PANNA COTTA WITH SEA SALT 12

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.