

## 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  
 CHICKEN LEG BRUSHED WITH TARE AND ROASTED OVER COALS, AROMATIC GREEN SALAD 27  
 CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25  
 GULF REDFISH CRUSTED IN TOAST AND BRUSHED WITH LOCAL HONEY AND BUTTER,  
 FERMENTED GREEN GARLIC, PUREE OF GREEN PEAS 34  
 ROASTED CAP OF BEEF, JUS ROTI, PIOPPINO 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.