

RAW AND CHILLED

A CHILLED BROTH OF MUSK MELON AND SPICY SERRANO PEPPERS, PERFUMED WITH RED SHISO, MINT 13
 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
 SOURED 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

THIS WEEK'S SUNDAY SPECIAL:

AGNOLOTTI STUFFED WITH RICOTTA SERVED IN WARM CREAM, 'MUSCADINE' GRAPES 26
 (LIMITED AVAILABILITY)

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.

A SERVICE CHARGE OF 22% IS ADDED TO ALL BILLS