

## confections

- canelé de bordeaux 4  
olive & sinclair chocolate gelato, cocoa nib caramel,  
bee pollen-white chocolate 11  
burnt basque cheesecake 11  
choux au craquelin, buttermilk ice cream &  
peach sorbet 9  
chocolate lava cake, bolivian mint chocolate 14
- tipico, honey process espresso: granitos de ortiz, CR  
double shot 5  
americano 5  
latte or cappuccino 7
- \*decaf available
- kilogram tea 4  
earl grey  
green tea with jasmine & peach  
chamomile with rosehip & spearmint  
herbal lemongrass & hibiscus



## snacks

- roast chicken potato chips 7  
add bibby's sunchoke dip 10
- spanish white anchovy, charred daikon, roasted garlic 4/pc
- crab & cheddar rarebit on toast 4.50/pc
- bacon rilette, crispy brioche, smoked apple mustard, mimolette 4/pc
- golden pickled egg, smoked trout, tikka masala 6
- vadouvan pickled mussels 6
- chicken kyiv arancini, cucumber ketchup 13
- california white sturgeon caviar, pickly beet crème & rye flatbread 1oz/75
- ### small plates
- shaved kohlrabi salad, red cabbage, pickled mustard seed vinaigrette, crispy celery 14
- roasted oles farm carrots, caramelized citrus jam, pumpkin seed 13
- oles farm beet carpaccio, lavender, black olive, buttermilk 14
- winter squash toast, citrus carrot ricotta, oles farm kale, pepitas 14
- french onion soup, braised oxtail, gruyère, our baguette 18
- ### pasta
- lemon pepper mafalde, mushroom ragu bianco, walnut, chicories 29
- chestnut gnocchi sardi, wild venison sugo, red cabbage pesto 36
- ### large plates
- cassoulet of white beans, toulouse sausage, pork shoulder confit 36
- pan-seared branzino, panisse, sautéed cabbage, fermented black bean 42
- braised beef parmentier, koginut squash, kennebec potato, gruyère 40
- venison sirloin steak, parsley root, preserved blueberry, sauce perigourdine 52
- smoked bavette steak, kennebec frites, baby kale, pickled potato butter 45