

confections

- canelé de bordeaux 4
- olive & sinclair chocolate gelato, cocoa nib caramel
preserved blueberry, toasted rice crunch 12
- burnt basque cheesecake 11
- semolina honey cake, chamomile, green apple 12
- espresso ice cream sundae, pecan, apple 11

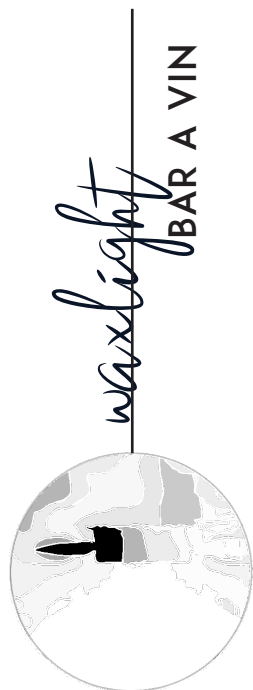
espresso:

- tipico, natural process, single origin, Ethiopia:
- double shot 5
- americano 5
- latte or cappuccino 7

*decaf available

kilogram tea 4

- earl grey
- green tea with jasmine
- herbal lemongrass & hibiscus
- chamomile



snacks

roast chicken potato chips	7
add bibby's onion ring dip	4
spanish white anchovy, charred daikon, lemon, jalapeño	4/pc
beef tri tip salumi, bone marrow onions, toasty brioche	5/pc
pork rilette, wild apple mostarda, toasty brioche	4.50/pc
birthday girl oyster, preserved strawberry ice, calamansi kosho	5/pc
caviar rosti, celery root and brown butter remoulade	
smoked trout roe	9/pc
amur kaluga	20/pc
foie gras parfait, green grape "capers," sweet potato waffle cone	11/pc
kimchi pancake, pickled char butter	10
small plates	
grilled asparagus, green garlic mustard	15
swede parisienne gnocchi, oles spinach, caramelized onion, melty cheese, brown butter aigre doux	17
spaghetti squash toast, citrus carrot ricotta, madeley kale, pepitas	15
asparagus soup "divorciados," mustard fritter, flowers	16
pasta	
corn cavatelli, crab, shishito, roe butter	35
oxtail marmalade, rye lumache, green tomato, kale	32
large plates	
cassoulet of toulouse sausage, pork shoulder, heirloom beans, and sprouted lentils	40
steelhead trout, green garlic, broccolini, ramps, freekeh, green almond beurre noir	43
wild striped bass, potato, chickpea, kumquat, green olive mostarda	47
10 oz petite tenderloin	52
14 oz ribeye	67
with hasselback potato, embered onions, salsa verde	

20% gratuity will automatically be added to parties 6 and larger.

Allergen information for menu items is available. Ask an employee for details.