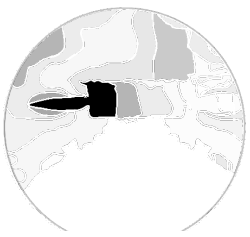
confections

canelé de bordeaux 4
olive & sinclair chocolate gelato, tomatillo, cocoa nib sunflower seed bark 12
burnt basque cheesecake 11
baba au cidre, grilled apple ice cream 11
concord grape sorbet, black pepper meringue 9

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

kilogram tea 4
earl grey
green tea with jasmine
herbal lemongrass & hibiscus
chamomile

waxlight BAR A VIN



snacks

roast chicken potato chips	7
add bibby's onion ring dip	4

spanish white anchovy, nukazuke radish, citrus, jalapeño	4/pc
pork rillette "sobrassada," apple, habanada, toasty brioche	4.50/pc
tuna tartare, green tomato, quinoa, horseradish, toasty brioche	6/pc
sea bream melt, cheddar aioli, ritzy cracker	5/pc
celeriac and caviar "rosti," brown butter remoulade	
smoked trout roe	9/pc
amur kaluga	20/pc
spicy brassica fritters, shawarma-ish sauces	12

small plates

pickled beets, bagna cauda, finger lakes gold goat cheese	14
oles' kohlrabi, asian pear, celery leaf, cultured butter, toasted buckwheat	14
roasted carrot parisienne gnocchi, shishito, salsa verde, green grape	16
squash toast, squash blossom ricotta, herbs, kale, pepitas	15

pasta

parsley fusilli, crab, tomatoes, crab roe alfredo rosso, parmesan	35
bacon & caramelized onion ragout, mustard lumache, pesto	33

large plates

steelhead trout, leeks, fennel, spinach, freekeh, almond beurre noir	44
hot smoked halibut, cabbage, caramelized onion, grape, dill, horseradish	55
chicken pressé a la chasseur, mushrooms, celery root	38
steak haché, fried egg, frites, shishito	38
16 oz stonyrun american wagyu ribeye, cracked sunchokes, lettuces	145

20% gratuity will automatically be added to parties 6 and larger.
Allergen information for menu items is available. Ask an employee for details.