

OCTOBER

2025

NAKED VEGETABLES* DUCK LIVER
garden herb pesto MOUSSE
— 12 — elderflower, preserved
apricot, sweet corn
HOOKS CHEDDAR madeleines
RILLETTE — 14 —
pickled peppers,
golden raisin, hazelnuts, CRISPY POTATO*
seeded crackers roasted garlic aioli,
— 12 FOR 3 PIECES — tomato jam
— 12 —

VICIA FOCACCIA
with Rolling Lawns Butter
— 8 —
with labneh, zaatar,
tomato honey, olive oil
— 14 —

CURED KANPACHI RED BEET SALAD*
SASHIMI pears, oat granola,
dill, green apple, pecans, chicories,
kohlrabi, buttermilk crème fraîche mousse
— 24 — — 16 —
BABY LETTUCES* PARMESAN
king trumpet CUSTARD
mushrooms, pumpkin celery root, chives,
seeds, shiitakes, black truffle
Piave Vecchio vinaigrette
— 16 — — 1 PIECE FOR 8 —

* can be modified to be vegan

Please note all checks receive an automatic 20% gratuity that is equitably shared amongst our service and kitchen team.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

LET US COOK FOR YOU

3 COURSES
SERVED
FAMILY-STYLE

\$85
PER PERSON*

WINE PAIRING

\$30
PER PERSON

ELEVATED PAIRING

\$50
PER PERSON

*MENU REQUIRES
PARTICIPATION OF
THE ENTIRE PARTY
AND IS OFFERED FOR
GUESTS WITH NO
RESTRICTIONS

FRIED RICE* GNOCCHETTI*
fall vegetables, Spanish octopus,
onion molasses, nduja, toasted
mushroom xo, breadcrumbs,
chili crisp parsley
— 22 — — 28 —

RIGATONI
braised beef, swiss chard,
fontina cheese fondue
— 26 —

BBQ PORK CHOP
black garlic, leek aioli, crispy onion
rings, carrot barbecue sauce
— 40 —

BUTTONWOOD FARM CHICKEN
grilled breast, confit thigh,
Rancho Gordo beans, Calabrian chili,
brown butter caper jus
— 38 —

MISO GLAZED SNAPPER
matsutake mushrooms, daikon, ginger,
clam beurre blanc
— 38 —

GRILLED HISPI CABBAGE*
apple cider, tahini, crispy farro, chili oil
— 26 —

COFFEE SEMIFREDDO
hazelnut, parsnip mousse,
dark chocolate
— 14 —

CREPE CREME BRULEE
diplomat creme, spiced apples,
caramel, sweet milk ice cream
— 14 —

SEASONAL SORBET*
— 5 PER SCOOP —