

# D I N N E R

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LA PLANCHA OCTOPUS	24
green curry + creme fraiche + grapefruit + compressed cucumber + jicama	
TOMATO SOUP	12
black quinoa + pesto + yogurt	
BEEF TARTARE	17
smoked egg yolk + beef fat vinaigrette pickled chanterelle + crispy pasta	
LOBSTER SEVICHE	27
puffed squid ink + tiger de leche + asian pear	
BEETS	17
stracciatella + salsa verde + almond milk + sumac + date	
MIXED LEAVES	15
crudite + citrus vinaigrette	

## C O C K T A I L S

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POLANCO	2oz	14
creyente mezcal joven + lillet blanc + drambuie + plum bitters + grapefruit oil		
POLLENATOR	2oz	16
bombay sapphire gin infuse with chamomile + yuzu juice + maple syrup + peach bitters		
SOUR SAINT	2oz	13
botanist gin + aperol + lemon juice + egg whites + strawberry thai basil syrup		

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RICOTTA GNUDI	26
salsify + brussel sprouts + reggino broth	
TEA SMOKED SQUAB	39
shiitake + sunflower seed & farro + plum	
TRIPLE SEARED AUSTRALIAN WAGYU STRIPLOIN	65
cremini + smoked parsnip + cabrales + burnt onion	
LAMB LOIN	45
black lentils + vichy carrots + pistachio + mint + harissa	
SEA SCALLOPS	39
thai curry + coconut + taro root	
SEA BREAM	35
chorizo + olives + clams + saffron & corn veloute	

## S W E E T

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ROSEHIP BAVOIR	12
blueberry snow + freeze dried blueberry	
CARAMELIZED TRES LECHE CAKE	13
cajeta + mole gelato + smoked peanut + charred banana	
CITRUS MOON	21

**ASK OUR STAFF ABOUT THE KITCHEN COUNTER**

*please inform your server of any allergies, we cannot guarantee  
nut or allergen free kitchen.*