

A L A C A R T E

CHARCOAL GRILLED OCTOPUS green curry + creme fraiche + grapefruit + compressed cucumber + jicama	17
JERUSALEM ARTICHOKE SOUP oyster mushroom + pumpnickel + tarragon + yogurt	12
BEEF TARTARE smoked egg yolk + beef fat vinaigrette pickled chanterelle + crispy pasta	17
LOBSTER SEVICHE puffed squid ink + tiger de leche + asian pear	27
BEETS stracciatella + salsa verde + almond milk + sumac + date	15
MIXED LEAVES crudite + citrus vinaigrette	15

C O C K T A I L S

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

RICOTTA GNUDI spring peas + artichoke + regianno broth	26
TEA SMOKED SQUAB shiitake + sunflower seed & farro + plum	39
TRIPLE SEARED AUSTRALIAN WAGYU STRIPLOIN cremini + smoked parsnip + cabrales + burnt onion	59
LAMB LOIN black lentils + vichy carrots + pistachio + mint + harissa	45
ARCTIC CHAR scallion puree + smoked roe + samphire + miso butter	36
SEA BREAM chorizo + asparagus + olive + clams + saffron & corn veloute	35

S W E E T

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

KITCHEN COUNTER coming soon.

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