

-Appetizers-

- BLUE CORNBREAD TARTINE** early peach, cottage cheese, poblano...\$13
CLASSIC BEEF TARTARE parsley, ½ sour, maxim potatoes...\$16*
RADISH & FARM EGG SALAD smoked roe, benne tahini, dill...\$13
RED BIBB LETTUCE sherry, shallot, pecorino canestrato...\$12
CHICKEN LIVER PÂTÉ pickles, dijon, brioche...\$15
RICOTTA GNOCCHI alla BOLOGNESE parmesan, mint...\$21
WHITE SHRIMP POSTAGE STAMP RAVIOLI cayenne, chervil...\$17
ROASTED JOHN'S ISLAND BEETS & OREGON HAZELNUTS chimichurri...\$12

-Entrées-

- BAKED MUTTON SNAPPER** sweet corn, suckling merguez, buttered turnip...\$32
GRILLED MAHI MAHI VIERGE heirloom tomato, zucchini, fines herbes...\$31
SAUTÉED SPADEFISH manzanilla sherry, raisin, cabbage, almond...\$33
FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$32
RACK of SUCKLING PIG & TORTILLA ESPAÑOLA avocado...\$30
CHICKEN al MATTONE sweet potato, spring onion, orange, jalapeño...\$30

-Vegetables to Share-

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
WARM RADICCHIO ham vinaigrette, chicharrones...\$10
ROASTED CARROTS honey, pollen...\$10